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UNITED STATES DEPARTMENT OF AGRICULTURE

AGRICULTURAL RESEARCH SERVICE

MEAT INSPECTION DIVISION

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Manual of MEAT INSPECTION PROCEDURES of the United States Department of Agriculture

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Manual of MEAT INSPECTION PROCEDURES of the United States Department of Agriculture

Revised June 1, 1959

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To employees of the Meat Inspection Division:

This manual contains instructions on procedures to be used in carrying out the laws and regulations relating to Federal meat inspection. This material shall be regarded therefore as implementing the regulations contained in Subchapter A, Chapter I, Title 9 of the Code of Federal Regulations.

Many references are made to the discretion to be exercised by the inspector in charge. It is the intention that this discretion be given full play to make most effective the decentralized operation of our service, which places squarely upon the inspector in charge the authority and responsibility of carrying out the meat inspection program in his area.

The instructions on procedures that have appeared in the previous edition of the Manual of Inspection Procedures and in Meat Inspection Division Memorandums are included in this Manual so that it should not be necessary to refer to these previous sources of information in connection with day to day inspection operations. New instructions will be issued in Meat Inspection Division Memorandums from time to time as may be necessary, and these will periodically be carried forward into the Manual.

It should be clearly understood that this Manual is not designed to include instructions issued by the Personnel, Budget and Finance, and Administrative Services Divisions.

A. R. MILLER,
Director, Meat Inspection Division.

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PART 1—DEFINITIONS

1.1 The definition for "animal" includes calves as well as older animals under the general heading "cattle."

PART 2—SCOPE OF INSPECTION

2.1 In determining the eligibility of an establishment to operate under inspection, the sale of meat and product to Federal agencies, such as the Army and Navy, or to others under circumstances which indicate that the purchaser will subsequently move some of the meat or product in interstate or foreign commerce is regarded as placing the business of the establishment in interstate commerce and within the purview of the Meat Inspection Act. It has not been possible to fix a minimum amount of interstate business to permit a plant to qualify for inspection.

2.2 Occasionally a request is made to permit the slaughter at an official establishment of an animal other than cattle, sheep, swine, or goats. The inspector in charge may permit such slaughter of a food animal, usually buffalo, reindeer, or crossbred buffalo and cattle, provided the facilities are adequate and such handling causes no interference with inspection. Those animals are not subject to inspection and the meat therefrom may not be marked with the inspection legend, except that if sound and wholesome it may be used as an ingredient of certain meat food products, such as loaves, when approved marking or labeling is on file for the finished product containing such ingredient.

2.3(a) Slaughtering and evisceration of poultry are permissible in an official establishment provided the facilities are adequate and there is no interference with the inspection. If a separate department is not provided for this purpose, the poultry slaughtering equipment may be in the same room with slaughtering equipment for cattle, calves, etc., but this activity should not be permitted in rooms where exposed meat or product is being prepared, handled, or stored.

(b) Poultry products intended for use as ingredients of meat food products are acceptable when identified as having been inspected for wholesomeness by the U.S. Depart-

ment of Agriculture and when found to be sound and otherwise acceptable when presented as an ingredient.

Poultry products that have not been inspected for wholesomeness by the U.S. Department of Agriculture should not be used in the preparation of meat food products.

2.4 Boning does not constitute processing within the meaning of section 2.1 of the Regulations. Meat boned elsewhere than in an official establishment should be so handled that at least one mark of inspection remains legible on each piece of meat if the product is to move further in interstate or foreign commerce or if it is to be admitted into an official establishment. Grinding or chopping of meat is regarded as processing within the meaning of section 2.1.

2.5 Each inspector is charged with responsibility to notify his official superior regarding operations affecting inspection in the establishment or parts of the establishment to which he is assigned.

PART 3—ORGANIZATION OF FORCE

3.1 Meat inspection is conducted by the Meat Inspection Division. All permanent employees engaged in the work of meat inspection are appointed upon certification of the U.S. Civil Service Commission that they have met the requirements of the Commission. These employees are classified as shown in the following paragraphs. Promotions are made on the basis of qualifications, efficiency, deportment, and length of service, as required by the Merit Promotion Plan for the Meat Inspection Division contained in the latest revision of AM 444.3.

(a) *Inspectors in Charge.* These inspectors supervise and perform official work at each official station. They report directly to the Division Director or to an Assistant Director designated by him, and are chosen by reason of their fitness for responsibility as determined by their records in the service and the requirements of the Merit Promotion Plan for the Meat Inspection Division contained in the latest revision of AM 444.3. Each station where slaughtering is conducted shall have a veterinary meat inspector in charge.

(b) *Supervising Inspectors.* The inspectors instruct, direct, and supervise the work of Division employees and perform other official duties as required. They are assigned as the needs of the service require and report directly to the inspector in charge.

(c) *Veterinary meat inspectors.* All applicants examined for these positions must be graduates of veterinary colleges accredited by the U.S. Civil Service Commission. Veterinary meat inspectors make ante-mortem and post-mortem examinations, enforce the sanitary requirements in their respective departments, and perform various other duties under the direction of the inspector in charge.

(d) *Laboratory inspectors.* These employees possess technical education and training in the microscopic, bacteriological, and chemical examination of product, and their inspections are conducted in laboratories located at various slaughtering centers. Pathological and zoological laboratories are also accessible to which, when necessary, specimens may be sent for diagnosis.

(e) *Meat inspectors.* These employees assist veterinary inspectors in ante-mortem and post-mortem inspections, supervise the curing, canning, packing, and other preparation, handling, marking, and labeling of product, examine such articles to detect unsound or unfit conditions, enforce sanitary requirements, and perform various other duties.

(f) *Food inspectors* (General). These employees examine for specification compliance and condition, meat and meat food products, sea foods, dairy products, eggs, fruits, vegetables, breads, and other foodstuffs offered under contract with certain other governmental agencies and perform various other duties.

(g) *Imported meats and animal byproducts inspectors.* These employees inspect products, animal byproducts and the like offered for entry into the United States, enforce regulations pursuant to various laws governing the importation and sanitary control of such articles, and perform various other duties.

(h) *Meat laws investigators.* These employees investigate complaints, irregularities, and apparent and alleged violations of laws and regulations governing meat inspection, and perform various other duties.

3.2(a) The Washington Office of the Meat Inspection Division is organized as follows:

Office of Division Director
Program Development and Services Staff
Animal Foods
Biological Control
Chemical Control
Facilities

Humane Slaughter
Labels and Standards of Identity
Military Servicing
Procedures and Training
Special Projects and Federal–States Relations
Residues in Food Animals
Program Appraisal Staff
Administrative Offices
Administrative Officer
Budget and Finance Officer

Incumbents of the above positions are listed in the Working Reference.

(b) The Office of the Director has the overall direction of Federal meat inspection activities, which is accomplished through the administrative sections named. Plans and programs are developed to improve the quality of the meat inspection service and to keep this service abreast of developments in food hygiene, public health, veterinary science, and in the meat packing industry. Plans are formulated for extension of the meat inspection service as required. Through field investigations, policies and methods are developed and their executions standardized to insure the uniform conduct of inspectional procedures and the maintenance of the standard of inspection.

Assistant directors act as representatives of the Division in all phases of the meat inspection program and supervise field meat inspection stations by a systematic program of travel to the various field stations as assigned. They confer with inspectors in charge, meat inspection employees and others, examine into the conduct of inspection at stations, and make decisions with respect to current problems and plans for the future. They report their findings to the Director of the Meat Inspection Division.

(c) The assistant directors in charge of meat inspection activities in their respective areas are listed in the Working Reference.

3.3 The inspector in charge is responsible to the Assistant Director of his area for the efficient conduct of inspection at his station. He is required to apply the principles of meat hygiene and also the policies and regulations formulated by the Washington office, see that an effective on-the-job training program is carried out for all inspectors at the station, and develop and carry forward at station level the full program of the Meat Inspection Division. Consequently, he is given wide latitude for independent judgment

in meeting day-to-day problems at his station in a manner that will best carry out the overall policy, regulations, and orders from the Washington office.

3.4 In-service training of employees responsible for technical operations such as those performed by veterinary meat inspectors and meat inspectors must be built mainly around instructions received while on assigned work from the inspector in charge and others with supervisory responsibility, and in addition, from recommended reference literature and from information received through daily contacts with coworkers. Inspectors in charge, supervisors, and inspectors having supervisory responsibilities, such as "Final Inspectors," must be alert to the training needs of employees under their supervision during daily contacts with them. As conditions permit, inspectors should be afforded opportunity to work in a training capacity with experienced employees who can instruct them in the various phases of inspection work necessary to better qualify them for performance of all duties of their particular grades or for promotion as vacancies occur in a higher grade. Guides for use in training inspectors are available and should be used to assure uniform training in the conduct of inspection work at all stations.

3.5 A uniform procedure to be followed at all stations on "no kill" or "no operation" days, is difficult to prescribe. As a general practice and subject to the discretion of the inspector in charge, it is sufficient for the Division employee affected to report by telephone when he knows in advance that there will be no work on his assignment. He should report in time to be available for duty if his services are needed. The inspector in charge is authorized to use such standby time for class or individual instruction, tying it in with the actual experience gained in the in-service program. Such instruction should not be carried to a point where it becomes monotonous repetition for the employee or is used as a means of keeping the employee busy when it serves no instructive purpose. However, an intelligent and well-planned instruction program is imperative and will improve the individual inspector's knowledge of his job, create a desire for knowledge on the part of many, and improve the efficiency and standard of inspection.

3.6 Employee assignments should be in conformity with the employee's grade classification. However, the responsibility of the inspector in charge to organize the force so as to do the work most efficiently and economically carries

with it authority to assign an employee according to the work to be done. The inspector must meet whatever conditions arise in connection with taking leave, changes in number of employees, changes in amount of work, and the like. When it becomes necessary to assign an employee for an extended period of time to work of a grade either higher or lower than the grade in which he is classified, the inspector in charge should so inform the office of the Assistant Director of his area and recommend an adjustment in grade commensurate with the employee's work.

3.7 Assignments of employees should be changed from time to time, if possible, so that they will have opportunity to become familiar with the various assignments in their grade classification at the station. Also, this rotation of assignments tends to equalize the workload and helps to prevent an inspector from growing "stale" on an assignment. It also breaks up a tendency toward overfamiliarity with representatives of the establishment with whom he comes in daily contact. However, changes should not be so frequent as to preclude the setting up of a progressive improvement program by inspectors.

3.8 The inspector in charge is responsible for keeping the Assistant Director of his area informed with regard to the number and grades of employees necessary to meet the workload of his station. As the character and volume of work change, the information must be amended accordingly. In this connection, the inspector in charge is responsible for seeing that: (a) The meat inspection work at his station is being properly performed; (b) the positions allocated to his station are of the necessary grade and number to meet the workload; (c) the number of positions in a particular grade is not in excess of that necessary to perform the work; and (d) each person assigned to a particular position is well qualified to do the work.

3.9 Inspectors in charge, supervising inspectors, and others, such as veterinary meat inspectors having supervisory responsibilities, must be familiar with the rating system which is the official mechanism for evaluating and recording employee performance. They should remember that a supervisor's efficiency is measured to a very considerable degree by his ability to promote greater efficiency in the group he supervises and to develop the personnel under his direction. The employee has a right to expect constructive criticism and suggestions for improvement. The time to let an employee know how he is doing is when he makes

a mistake or does a poor job, or when he turns in an average, outstanding, or praiseworthy performance. An occasional discussion between supervisor and employee should improve relations and overcome deficiencies in the employee's performance.

3.10 Mail sent to the Washington office of the Meat Inspection Division should be addressed, "Director, Meat Inspection Division, Agricultural Research Service, U.S. Department of Agriculture, Washington 25, D.C." Envelopes containing MI Labels, MI Forms, and MI Laboratory Forms should be marked accordingly and should not contain other mail except communications pertaining directly to the labels or forms. Use one envelope for as many pieces of routine mail of the same class as possible. Related material should be forwarded together but paper clips and staples should not be used unless they can be folded within several thicknesses of paper.

3.11 Packages sent through the mails should be carefully prepared and addressed. Special attention should be given to packages containing specimens of diseased material and dangerous chemicals. Pay strict attention to the applicable postal laws and regulations. The contents of packages should carry identifying information to assure proper handling at destination. If there is a communication having reference to the contents of the package, this fact should be noted on the accompanying form or letter.

3.12 Telegraph and long-distance telephone expenses should be kept to a minimum consistent with good business management. When a telegram or telephone call is at the insistence or for the convenience of the official establishment or other interested party, arrangements should be made to have such party bear the cost. This applies also to return calls or telegrams that the Washington office is requested to send.

3.13 An official set of Meat Inspection Regulations, Manual, memorandums, and Working Reference is to be maintained in each office regularly used by inspectors. The official set of instructions should be returned to the Washington office of the Meat Inspection Division when inspection is withdrawn from an establishment where an official set has been maintained in the inspector's office. Requests for additional official sets of instructions should be made to the Washington office when inspection is inaugurated at an establishment where the inspector's office is used as headquarters. Under no circumstances are these official

sets to be regarded or maintained as the personal property of any inspector. Each inspector must be fully informed concerning his duties and responsibilities and these are clearly outlined in the material included in the official set. The responsibility for current maintenance of the official set of instructions including the Reference is placed with the inspector in charge.

3.14 It has long been the policy of the Meat Inspection Division that supervisors are responsible for the safety of employees in their unit. In discharging this responsibility, supervisors should continually encourage employees to use safe working practices and equipment. Unsafe working conditions must be recognized and eliminated whenever possible.

Accident reports indicate that the number of painful accidents incurred by Meat Inspection employees could be reduced considerably if more attention were given to the proper use of knife guards and if more employees used nonskid footwear. The reports also indicate that more attention to cleansing the hands with antiseptic soap would be helpful in reducing time lost due to infections.

Equipment and cleaning procedures used by all inspectors at each station should be reviewed frequently and the necessary attention given to those areas where need for improvement in accident and infection preventive measures is found.

Any particularly effective accident or infection preventive measures developed, which are felt to be of interest to other inspectors in charge, should be forwarded to the Chief Staff Officer for Procedures and Training. Accidents and injuries should be reported as required in the latest revision of AM 451.2, entitled "Accident and Injury Reporting."

3.15 The following procedures have been established to maintain continuity of essential functions during a national defense emergency:

(a) *Relocation of Division Operational Headquarters.* The Department has arranged for relocation of the operational headquarters in the event of a national defense emergency. Standby facilities are available for this function and are referred to as "Repoint." The existence of "Repoint" is unclassified; however, the location is classified. In the event of a national defense emergency, the operational headquarters of the Meat Inspection Division will be moved to "Repoint."

(b) *Order of Succession of Division Responsibility.* In

the event that all communications with Division headquarters in Washington, D.C., and/or "Repoint" are temporarily destroyed, predesignated personnel will assume responsibility for field operations of the Division until communications with Division headquarters are resumed. The designated Acting Division Director will notify all Regional Liaison Representatives (see ARS Administrative Memorandum No. 134.1) that he has assumed temporary direction. Upon receipt of such notice from the designated Acting Division Director, each Meat Inspection Representative on the ARS staff associated with the Regional Liaison Representatives will report to him and act under his supervision in the same manner as though reporting to the Division Director in Washington, D.C., or "Repoint." The order of succession of the Meat Inspection Division responsibility has been established in AM 134.2.

(c) *Action To Be taken Following an Attack.*

(1) In the absence of the inspector in charge, the senior supervisor at each station will assume responsibility for direction of station activities, including designation of acting supervisors if needed. As required, inspectors trained in radiological defense will do monitoring and give decisions regarding the wholesomeness of food that may have become contaminated by nuclear explosion.

(2) The person in charge of the station will, as quickly as possible, furnish the Assistant Director of his area and the Regional Liaison Representative with information concerning facilities and personnel as outlined in AM 413.2, May 15, 1958.

(3) The inspector in charge will permit the use of new labeling material which in his opinion complies with the requirements of the Federal Meat Inspection Regulations until he has been informed that the national headquarters of the Meat Inspection Division is in operation.

(4) On receipt of properly completed application, the inspector in charge will extend Federal meat inspection to other facilities which he finds on survey to be adequate to produce clean, sound, and wholesome meat. This action is to be taken until the national headquarters is known to be in operation.

(5) Samples for chemical or pathological examination should be held at the station until word has been received that the laboratories are in operation or have been reestablished.

(6) Various reports of operation, including time reports, should be held at the station until instructions for forwarding them are received.

(d) *Cooperation with State and Local Defense Agencies.* Immediately following an attack all personnel should cooperate fully with State and local civil defense agencies in an effort to save lives and property. Meat inspection employees trained in radiological defense will be expected to use their specialized training to the fullest extent. As meat production facilities again become operative, employees should reduce their work with civil defense agencies to the extent necessary to assure full attention to their responsibilities as meat inspectors.

(e) *References:*

(1) ARS Administrative Memorandum No. 133.1.
(2) ARS Administrative Memorandum No. 134.1.
(3) ARS Administrative Memorandum No. 134.2.
(4) ARS Administrative Memorandum No. 413.2.
(5) ARS Administrative Memorandum No. 450.5.

PART 4—APPLICATIONS FOR INSPECTION OR EXEMPTION: RETAIL BUTCHERS, RETAIL DEALERS, AND FARMERS

4.1 Applications for inspection are made on Form MI 401. The application should be forwarded in duplicate to the Washington office, and if approved and inspection is granted, one copy will be returned to the inspector in charge for his files.

The inspector should bear in mind that the applicant for inspection signs the following statement before inspection is granted:

"If inspection is granted under this application, it is hereby expressly agreed to conform strictly to all Federal regulations and orders pertaining to meat inspection as they apply to the within-mentioned plant, and it is guaranteed that said plant will be maintained in a sanitary condition and that adequate equipment and facilities for conducting Federal inspection and operating the plant will be provided and maintained."

4.2 The original copy of the application for a certificate of exemption from inspection should be forwarded through the office of the inspector in charge to the Washington office. The application is made on Form MI 417–3, and the

comments of the inspector in charge regarding the business of the applicant and the suitability of the applicant's plant are made on Form MI 417–2, supplemented if necessary by letter from the inspector in charge. Here again it is desired to stress the importance of the comments and recommendations by the inspector in charge.

4.3(a) To obtain a certificate of exemption from Federal meat inspection, which will permit the holder thereof to ship or transport interstate meat and meat food products not bearing the mark of Federal inspection, it is necessary that the applicant be a "retail butcher" or a "retail dealer" as defined in the Meat Inspection Act. This means that insofar as his meat business is concerned he is engaged *chiefly* in selling meat or meat products to *consumers only*. It is also necessary that he meet applicable regulatory requirements.

(b) A certificate of exemption authorizes a "retail butcher" or a "retail dealer" to ship or transport interstate each week to *consumers* and *meat retailers*—but not to wholesalers—dressed carcasses or fresh meat therefrom not bearing the mark of Federal inspection in an amount not in excess of that stated in the Meat Inspection Act. It also authorizes him to ship or transport to *consumers only* product other than fresh meat; that is, meat and meat food products which have been salted, cured, canned, prepared as sausage, lard, or other meat food products not bearing the mark of Federal meat inspection. By "consumers" is meant families, hotels, restaurants, clubs, and the like, who utilize the meat or product in the preparation of meals or lunches on their premises.

(c) If the applicant disposes of meat food products of a kind likely to be eaten without cooking in the home or other place of consumption and which contain pork muscle tissue, the product, or the pork muscle ingredient thereof, must be treated to destroy possible live trichinae, in accordance with one of the methods prescribed in section 18.10 of the Federal Meat Inspection Regulations. Also, his place must meet the sanitary requirements set out in section 8.3.

(d) No nuisance such as fly breeding places, rat infestation, cockroach infestation, rubbish heaps, decomposing animal material, polluted water supply, insanitary drainage disposal, and leaking floors, is allowed on the premises of an exempted establishment. These requirements are included in the printed matter at the bottom of the applica-

tion, and signing the application constitutes an agreement to comply with the Regulations.

(e) Horse meat or a horse-meat product may not be prepared, handled, or stored in an establishment operating under a certificate of exemption from inspection.

4.4 The application should be made out in the exact name desired on the certificate of exemption. On the bottom of the reverse side of the application, the applicant should give the location of his place of business; also, the mailing address if it is different from the location.

4.5 Nonfederally inspected "chip" steaks and hamburger are meat food products and can be shipped interstate to consumers only under a certificate of exemption. They are not considered fresh meat.

4.6 All establishments issued a certificate of exemption will be assigned to an official station in the area for periodic review. A list of these retail meat dealers will be published at regular intervals, and the inspector in charge will arrange for a review of the business and premises of retail meat dealers assigned to his station at least once each 6 months. In addition to the specific requirements outlined in the Meat Inspection Regulations, the following factors should be considered in making this routine review:

(a) The name and location should be the same as on the official certificate; ownership same as on the application, if available.

(b) The inspector should ascertain that the meat business is still classified as retail in character—more than 50 percent of the volume or amount of the meat sales must be directly to consumers (consumers for this purpose includes families, hotels, and restaurants). In making this determination the total overall business of the applicant both within the State where the business is located and the interstate business must be taken into consideration. If there is any doubt as to whether the business should be classified as retail in character, it is the meat dealer's responsibility to furnish the necessary substantiating information—such as his books or sales slips.

(c) The inspector should inquire as to whether the proper shipper's certificates, as required by section 25.10 of the Regulations, are being executed for all interstate shipments of unmarked product. The type of interstate shipments should be reviewed—fresh meat not bearing the marks of inspection may be shipped interstate to consumers and to

other retail stores within the limits prescribed in paragraph 21 of the Meat Inspection Act. A review of the sales slips should be made on interstate shipments of nonfederally inspected meat food products to be certain that such products are being shipped to consumers only and not to retail stores for resale.

(d) If at all possible the inspector should check the accuracy of the records maintained by the dealer by visiting one or more of his interstate customers and checking the volume of sales and type of product being shipped.

(e) *Sanitation.* The premises should be checked for compliance with section 8.3 of the Regulations.

(f) Each type of meat food product to be shipped interstate under the certificate of exemption must be checked for compliance with all applicable parts of the Regulations, such as labeling, the use of preservatives, added substances in smoked meats, added substances in cured beef products, and sausage requirements. Laboratory samples should be taken with a request for whatever specific information is desired.

(g) A report covering all of the categories emphasized should be made of each visit to an exempted establishment. The report should be forwarded to the Washington office, attention, Chief Staff Officer for Special Projects and Federal–States Relations. Failure to comply with the Regulations, and any change in firm name or location, should be reported promptly. Exemption certificates that are no longer required by holders thereof should be recovered and forwarded to the Washington office with appropriate comments.

4.7 Whenever a new application for inspection or for a certificate of exemption from inspection is necessary because of a change of ownership, change of name, change in form of organization, or change in location, the effective date of the change should be specified, either on the application or in an accompanying letter. An application for Federal meat inspection or exemption from inspection and the grant of inspection and issuance of a certificate of exemption serve, among other things, to identify the party that is to be held responsible for the maintenance of satisfactory conditions and compliance with the Meat Inspection Regulations at the establishment. Accordingly, a change in ownership must be recorded at the Washington office as soon as practicable. Either the management of

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the establishment or the inspector in charge may inform the Washington meat inspection office of any change in this connection.

As a guide it seems desirable that the three usual types of parties involved in grants of inspection or exemption therefrom be considered, namely, an individual, a partnership, or a corporation. When the business of an individual is purchased or otherwise transferred to another party the change in management calls for a new application by the new management. When there is a change in partnership involving any of the partners, the result is a new partnership, and a new application is required. So long as a corporation as originally incorporated continues in control of an establishment, changes in the ownership of the shares of the corporation or a change of officers do not effect a change in the identity of the party (the corporation) in control of the establishment, and a new application is not necessary. If a new corporation is formed to take the place of the one to which inspection is granted, or if the business of an individual or a partnership is taken over by a corporation, or if a corporation is liquidated and the assets are taken over by an individual, a partnership, or another corporation, a new application is required.

The control of the establishment, as mentioned above, has reference to the control of the business on the premises without reference to the ownership of the premises, which may be vested in another party altogether, in which case the party controlling the business at the establishment usually exercises authority over the premises by virtue of a lease from the owner.

When there is to be a change in the ownership at an establishment such as requires a new application for inspection, it should be accompanied with a request from the management holding the current grant for withdrawal of inspection which is in its name. The date on which the transfer is to take effect should be given.

4.8 Information giving the name of each tenant operating in an official establishment, the scope of his operations, and a description of the part of the premises which he occupies should be forwarded in writing by a responsible official of the firm to which inspection has been granted, through the office of the inspector in charge to the Washington office. Information covering changes with respect to the status of such tenants should also be forwarded in a like manner. The owner or operator of the official estab-

lishment holding the grant of inspection is responsible for all operations in the establishment, including those of the tenant, insofar as they affect the maintenance of inspection.

4.9(a) Whenever any drawings showing proposed remodeling or new construction at an official establishment are presented for approval in accordance with section 4.2 of the Regulations, they should be forwarded through the office of the inspector in charge. He should examine the proposal carefully to determine whether it is fully illustrated with sufficient information to permit a proper evaluation of the proposal and to determine compliance with inspection requirements. In this connection full use should be made of the sample drawings and specifications contained in the booklet, "Information for Applicants for Federal Meat Inspection."

If changes are needed, the inspector in charge should endeavor to have them made before sending the drawings to Washington. If these changes cannot be agreed upon locally, the inspector in charge should forward the drawings to Washington with his comment and recommendations. In the event drawings are received without such information from the inspector in charge, they may be returned to him to be resubmitted in the manner outlined above.

If the drawings amend or supersede previously approved drawings, the sheet or job number or both, and the date of approval should be given in the letter of transmittal.

(b) The following procedures, which should be observed in determining conformity of projects with approved drawings, outline the responsibilities of inspectors in charge with respect to: (1) Surveying proposed establishments to determine compliance with approved drawings and specifications and general readiness for inspection, (2) surveillance of construction at official establishments involving plant enlargement or remodeling projects to assure compliance with approved drawings, and (3) reporting the results of such surveys and observations to the Washington office.

(c) Each inspector in charge having the responsibility for determining whether a proposed establishment or additions to or alterations at existing inspected plants are in conformity with approved blueprints and specifications should supply himself with at least the following:

(1) A good scale rule for assistance in interpreting the drawings.

(2) An accurate tape measure (preferably metal) for

taking exact measurements of floor areas, rail heights, door widths, etc.

(3) A soft colored pencil for noting deficiencies or deviations on the drawings.

(4) A good light meter for accurately determining the foot candles of lighting provided in various places in the project. If this device is not available to the inspector in charge from other sources, the plant should be required to furnish an acceptable light meter for the necessary tests.

The foregoing articles may be borrowed from the plant if they are not otherwise readily available to the surveyor of the project.

(d) Before beginning the survey of a proposed plant or department, the inspector should carefully read the specifications accompanying the drawings and become at least reasonably familiar with the general floor plan arrangements and other important features, such as rail heights, and type of ventilation, illustrated in the blueprints themselves. He should keep in mind that some of the most important standards to be met are often included *only* in the specifications. These include such items as the screening of windows, details of potable water supply and sewage disposal systems, trapping of floor drains, and construction of equipment.

Inspectors surveying projects should become thoroughly familiar with the various materials used in constructing establishments and with the different kinds of finishes of floors, walls, and ceilings in order to make a determination that the construction is strictly in compliance with the approved drawings and specifications.

Inspectors should also assure themselves that they fully understand the various symbols used by draftsmen to indicate such details as windows, doors, overhead rails, refrigeration units, skylights, supporting columns, and floor drains.

If the inspector has any doubt about any detail in the drawings, he can obtain assistance in a proper interpretation at most plants from engineers or other personnel.

(e) In conducting the survey, inspectors must check for conformity with drawings by actually measuring important items such as ceiling and rail heights; spacing of operations in slaughtering department; door widths; distances between a plumb line from overhead rails and adjacent foot plat-

forms, columns, or walls; and spacing of fixed pieces of equipment in relation to the wall.

Location of floor drains and the pitch of floors toward the drains; number, type, and location of hand-washing facilities (including liquid soap, individual towels, and used towel receptacles); and hot and cold water hose connections should be carefully noted and checked against the drawings and specifications as should the type and location of all major pieces of equipment.

The facilities in the employees' welfare rooms and the inspector's office should be examined and a determination made as to whether they are as illustrated or described in the drawings and specifications and whether the facilities are adequate for the number of employees at the plant.

(f) The adequacy of ventilation in all nonrefrigerated work areas and welfare rooms and of the facilities for maintaining refrigerated work spaces at the temperature designated on the drawings should be determined.

(g) It should be definitely established whether the water supply is adequate in volume and properly distributed in the plant. In those places requiring hot water at a specific temperature, a check should be made to see if such requirements can actually be fulfilled.

(h) The outside premises should be examined to determine if such items as hard surfaced roadways; paved vehicular areas; paved, drained, and curbed livestock pens (equipped with suspect pens and squeeze gate, artificial lighting, cleanup hose connections, etc.); paved areas around catch basins; and the like conform to the approved drawings and specifications.

(i) Obviously the above does not cover all points to be considered in the course of a survey but is intended as a reminder of some of the more important aspects. The foundation for the proper conduct of operations and inspection is a properly constructed and equipped plant, and inspectors in charge must give adequate attention to surveys in order to assure that proper facilities are provided.

(j) If the inspector observes important deficiencies during the survey, he should keep a good set of notes regarding the deficiencies or deviations. At the first opportunity after completing the examination of the project, the inspector should make a full written report to the company regarding such items, listing specifically and in detail those changes and/or additions required before the facilities will

be accepted. The plant should be instructed to inform the inspector in charge when the corrections have been completed so that another survey can be made. A copy of the inspector's report should be forwarded to the Washington office and to the Assistant Director of the area.

In new plants, recommendations for inauguration of inspection should not be made until the plant is in conformity with the drawings and specifications and is otherwise ready for the inspection. Recommendations for inauguration of inspection should always include certification by the inspector in charge that the plant is substantially in conformity with the approved drawings in all important respects. A statement should also be made that letters are in the possession of the inspector in charge from the public health authority in the area certifying that the potable water supply meets the standards of the U.S. Public Health Service and that the plant sewage system is acceptable. Such letters should not be forwarded to the Washington office, but should be kept in the station file for the plant.

The use of new or remodeled departments should not be allowed until the facilities are in accord with the approved plans in all important respects.

(k) If certain minor deficiencies from the approved drawings and specifications are noted during a survey such as, for example, a slight relocation of a lavatory (hand-washing basin), hot and cold water hose connections, or a piece of equipment that does not interfere in any way with the efficient utilization of the facility, the proper conduct of inspection, or the proper sanitary maintenance of the department, inspectors in charge may accept such deviations at their own discretion and without including them in any report to the company or to the Washington office. All other items of nonconformity must be corrected or cleared with the Washington office before acceptance.

(l) As soon as practicable when proposed plants are being readied for inspection or when major enlargements of existing plants involving a probable increase in production or inspection requirements are under construction, inspectors in charge should work out with the Assistant Director of the area plans for furnishing the necessary inspection personnel, including initiation of action leading to proper classification of the necessary inspection positions.

At the time inspectors in charge recommend inauguration of inspection at a new establishment, statement should be made regarding the number of additional personnel re-

quired to perform inspection duties in the new facilities and whether or not arrangements have been completed for supplying sufficient inspectors to fill the new positions.

4.10 Approved drawings that are 5 years old, for plants in which inspection has not been begun, are deemed out of date. The inspector in charge should ask the owners for a letter relative to the disposition to be made of the drawings (return or destruction). A copy of the reply should be sent to the Washington office. If the drawings are to be returned, this may be done without further instructions from Washington after obliteration of the marks of approval. This same procedure should be applied to drawings that have been on file 5 years after withdrawal of inspection.

4.11 Inspectors in charge should review blueprints at least yearly to make certain that only active sets are maintained. When projects have been completed, the Washington office should be notified promptly. When approved drawings are superseded, the superseded drawings should be removed from the files and destroyed.

4.12 When blueprint files contain numerous paster drawings, the inspector in charge should request the establishments to provide blueprints of drawings incorporating all the information contained in the various paster drawings so that the old drawings may be removed from the files.

4.13 When projects have been abandoned, the action indicated for projects 5 years old should be taken immediately.

4.14 The inspector in charge should be sure that blueprints of drawings submitted for approval are in strict accordance with instructions contained on pages 3 and 4 of the booklet "Information for Applicants for Federal Meat Inspection."

PART 5—OFFICIAL NUMBERS AND INAUGURATION OF INSPECTION

5.1 Grants of inspection are forwarded to the inspector in charge rather than to the owner or operator of the establishment. The inspector in charge or one of his subordinates should hand the grant of inspection to a responsible official of the establishment at the time inspection is inaugurated. The inspector in charge should not inaugurate inspection until the requirements of section 5.3 of the Regulations have been complied with.

5.2 Inspectors in charge should report to the Washing-

ton office, by letter, official establishments at which no meat or meat food product is being prepared for any one of the following:

(a) Transportation in interstate or foreign commerce.
(b) Shipment to other official establishments.
(c) Sale to governmental agencies.

5.3 The inspector in charge should also furnish a separate report for each establishment that may suspend operations or become inoperative, stating the reasons, if ascertainable, for not operating, and the prospect of resumption of operations. Included in the report should be the disposition of personnel affected by the change in operations. Some official establishments suspend operations requiring Federal meat inspection during the summer months and engage in canning fruits and vegetables. Others may engage in the preparation of nonmeat foods or experience inactive periods or periods of reduced operations. Inspectors in charge should take full advantage of such opportunities to use annual leave, thereby reducing to a minimum absences during the busy fall and winter months.

5.4 It is imperative that inspectors in charge report immediately to the Assistant Director of the area any emergency at the station, such as a strike, flood, or fire, which might result in a work stoppage. The report should be made in accordance with the requirements of the latest edition of AM 413.2 entitled "Work Stoppages in Connection with Strikes, Floods, or Other Emergency Conditions."

The inspector in charge will then be instructed concerning the course of action that should be followed. Assistant Directors are responsible for keeping the Washington office of the Division informed. Surplus employees should be kept on standby status until they receive instructions to the contrary.

PART 6—ASSIGNMENT OF DIVISION EMPLOYEES

6.1(a) Many times it is important to those in the Washington office to know whether inspectors in charge or chemists in charge are in a duty status or on annual leave. This applies also when an inspector in charge or chemist in charge is absent on extended sick leave. At many of the smaller stations, leave relief is furnished from a larger sta-

tion and periods of annual leave are arranged between the relieving station and the inspector in charge requesting leave. We do not want to disturb this method of arranging leave. An inspector in charge or chemist in charge should forward reports on such leave to the Assistant Director of his area with a copy to the Washington office. He should allow time enough so that Assistant Directors may have this information in planning field visits and for other purposes. He should also furnish the name of the person designated as acting inspector in charge or acting chemist in charge.

(b) It is not necessary to forward Form SF-71 for approval. Since all field employees are now preparing their own Forms BFD-95, it is sufficient to sign for annual leave on this form. Form SF-71 should be used for requesting LWOP, advanced sick leave, and sick leave requiring a doctor's certificate. This is not intended to interfere with emergency leave when it is not possible to give advance notice. If the inspector in charge or chemist in charge has an extended illness and is not able to report, the relieving person should notify the Assistant Director's office, giving any pertinent information that can be obtained.

(c) ARS Administrative Memorandum No. 402.6 entitled "Leave" spells out the policy and practice of the Department and ARS with respect to leave. A portion of the above-mentioned memorandum reads as follows:

> It shall be the responsibility of supervisors to schedule absences of annual leave in a systematic way and sufficiently in advance to (a) maintain the necessary work force, (b) minimize absences during peak workload periods, (c) permit employees to make adjustments in their plans in order to meet work requirements, and (d) prevent loss of any leave due employees.

Inspectors in charge should make full use of the entire "leave year" in arranging annual leave at their station. Annual leave should be arranged to maintain the most efficient and effective work force possible throughout the leave year.

6.2(a) Access to a federally inspected meat packing establishment is a right guaranteed to inspectors having official duties in such establishment but applies only to those assigned to such establishment. The same applies to other places where inspectors are assigned, such as import inspection on docks or in warehouses. Inspectors are assigned only after a request for inspection service has been filed and the applicant has furnished the necessary facilities in-

cluding an assurance that the inspector will be able to work without interference. Persons other than inspectors assigned to inspection duties must be regarded as visitors, and they may be admitted to places where inspectors are assigned only when they are acceptable to the management.

(b) It is not our intention that inspectors will request permission for foreign visitors to be admitted. To do so would assume responsibility for their actions and also for their safety. Therefore, such permission should be obtained by the person himself or in his behalf by a sponsoring agency. This principle has been followed carefully in making arrangements for visitors from foreign countries. Most foreign visitors are sponsored by a governmental agency.

(c) The Office of International Relations in ARS participates in setting up schedules, and the Foreign Agricultural Service or other organization makes the contacts necessary to obtain permission for such visitors to be admitted to inspected premises. Arrangements for visits to warehouses and docks in port areas are usually made by the Consular office of the visitor's country. Inspectors in charge will receive from this office, or from the Office of International Relations in ARS after consultation with us, information concerning proposed visitors and the manner in which their training is to be handled.

(d) In order that an accurate record may be maintained and that we may be appropriately reimbursed, a brief report should be made to this office giving the names of the persons consulting with or participating in the training of visitors and the time spent by each.

(e) Leaflet PA–289, "50 Years of Meats With Approval," is suitable for distribution to visitors, and inspectors in charge are encouraged to work out, with those conducting tours, arrangements for distributing the leaflet to those interested. Supplies of the leaflet should be ordered in the usual manner.

6.3 The official badge should be worn over the left breast on the outer clothing of each employee assigned to ante-mortem inspection, post-mortem inspection, and supervision of processing operations while these duties are being performed.

6.4 Many inspection positions require the inspector to travel from one location to another in the performance of his duties. Frequently public transportation is not readily accessible or practical, and it becomes necessary for the inspector to use his personally owned automobile.

The selection of personnel for assignments requiring the use of an automobile, which are usually in grade GS–7 and higher, will be based on the availability of a personally owned automobile as well as the willingness of the employee to use his car on a reimbursable basis when it is necessary to do so. It is anticipated that no difficulty ordinarily will be encountered in filling the relatively small number of assignments in meat inspection requiring the use of a car by employees who have their own automobiles and are willing to use them for official purposes on a reimbursable basis.

Occasionally the need for a car may develop after an employee is already occupying a given assignment and the particular employee might not possess a personally owned automobile or might not be willing to use it for official purposes if he does have one. If this should occur, an effort should be made to exchange assignments with another employee of the same grade at the station who is willing to use his personally owned automobile for official purposes in carrying out the assignment. If this kind of arrangement could not be worked out, the next alternative would be the transfer of the employee occupying the particular assignment requiring the use of a car to a position of the same grade level at another station where the need for a car would not exist. Such transfer would be at Government expense since it would be in the interest of the service in that it would place the transferred employee in an assignment in which he could function effectively and would make it possible to fill the assignment vacated by him through the promotion of another employee willing to use his personally owned automobile for official purposes.

6.5 When inspection assignments require that an inspector use a government or personally owned automobile in the performance of official duties at more than one location, inspectors in charge should work out with the official establishments involved suitable arrangements for parking the automobile, either on the premises of the establishment or within a reasonable distance of the establishment.

6.6 The Division will process "Employee Requests for Transfer" in line with the following:

(a) The employee request will be considered with reference to the promotion ladder at the new station (AM 444.3).

(b) Transfers ordered for the benefit of the Division are made at the expense of the Government. Those for the convenience of the employee are made without expense to

the Government, that is, the employee bears the entire cost of transfer.

(c) Requests for transfer must be approved by the Assistant Director of the area or Assistant Directors if the transfer is to another area. Assistant Directors receiving requests for transfer under these conditions are charged with the responsibility for determining whether satisfactory performance can be expected of the employee at the location to which transfer is desired.

6.7 Each employee wishing to apply for transfer to another station should comply with the following requirements:

(a) Employee should complete in all detail Form MI–418–6, "Request for Transfer within Meat Inspection Division."

(b) If the employee desires transfer to a station in another meat inspection area he should submit Form MI–418–6 in duplicate.

(c) Employee must file a separate Form MI–418–6 for each station to which he requests transfer.

(d) Employees should renew Form MI–418–6 annually. After a request for transfer has been in the office of the Assistant Director of the area for 1 year, it will be considered inactive unless it is renewed.

(e) Meat Inspection employees who desire transfer to locations where they were previously employed by an inspected packer, and/or have relatives associated in any way with an inspected establishment at the station, should request additional clearance from the Assistant Director of the area in which the station is located. This additional clearance should be requested by letter (original and carbon) sent through normal channels. The inspector in charge, in transmitting the letter of request and application Form MI–418–6 to the Assistant Director of his area, will supply an additional statement as to the quality of performance, objectivity, attitudes, and other personal characteristics of the employee desiring transfer. The employee in his letter requesting such transfer should include the following:

(1) Give name and address of the inspected meat packer(s) and dates you were employed.

(2) Describe your duties while employed by the meat packer(s).

(3) Give your reasons for requesting a transfer to this specific location.

(4) Do you have any relatives associated with an inspected establishment at this station either in management, or as an employee, stockholder, or otherwise? If answer is "yes," explain fully.

(5) What was the nature of your personal relations with plant employees? If not entirely satisfactory, explain.

(6) What was the nature of your personal relations with plant supervision? If not entirely satisfactory, explain.

(7) Under what circumstances did you leave your employment at this meat packing plant? Explain any differences which may have existed between yourself and the meat packing company.

(8) The letter of application will be completed by having the following statement made a part of the signed letter:

"This application for transfer to the above-mentioned station in which there is located an establishment where I formerly was employed, is made with the full understanding on my part of my responsibilities as a meat inspector. I know of no reason why I cannot fully carry out the responsibilities required of me in a fair and impartial manner."

(f) Employees should submit completed requests, and, where necessary, additional supporting papers, to their present inspector in charge.

The inspector in charge should complete and sign Form MI–418–6 and, when necessary, supply an additional statement as required above in transfers involving employees who previously worked for inspected packers. He should forward the request and attachments, if any, to the Assistant Director of his area.

The Assistant Directors who receive requests for transfer under the conditions stated in paragraph (e) above will send a photocopy of the special letter of application and the completed Form MI–418–6 to the inspector in charge of the station to which the employee desires transfer, with the request that the facts be verified by discreet inquiry and any other information furnished that may have a bearing on the request for transfer, such as the employee's reputation and standing as a citizen in the community to which he wishes to be assigned.

The Assistant Director of the area will consider all information furnished him. If these reports indicate that the employee could not be expected to perform satisfactorily at the requested location, the Assistant Director will

not approve the application, and the employee will be so advised. On the other hand, if the reports indicate that he could be expected to perform satisfactorily at the new location, he will be so notified and his application will be handled in the same manner as any regular application for transfer.

It has been found necessary to observe certain restrictions on transfers of meat inspectors to locations where they were previously employed by inspected meat packers. Meat inspection employees must realize when they are assigned to stations where job assignments are rotated that their services are most valuable when they can be used at all establishments.

Supplies of Form MI–418–6 should be ordered in the usual manner.

PART 7–FACILITIES FOR INSPECTION

7.1 The question of "Due Notice" to the inspector in charge regarding shipment of product from an official establishment must be worked out locally according to the needs of the establishment as well as of the inspection service. When the inspector in charge knows that the operating practices at an establishment meet acceptable standards relating to the protection of product from contamination, he may permit shipping and receiving of U.S. inspected and passed product during hours when an inspector is not on duty, subject to occasional unannounced checks to observe whether standard practices are being followed. Incident to such shipping, it is usual to permit some breaking of carcasses into quarters or primal cuts each bearing the mark of inspection. Unmarked product should be packaged and labels bearing the marks of inspection should be applied to the unmarked product only while an inspector is on duty although the product so prepared may be shipped after the regular hours of inspection.

7.2 In connection with section 7.4 of the Regulations the following days have been administratively determined as holidays: New Year's Day, Washington's Birthday, Memorial Day, Independence Day, Labor Day, Veterans' Day, Thanksgiving Day, and Christmas. Notice of other holidays will be given from time to time.

7.3(a) Questions have arisen from time to time concerning assignment of inspectors when the requirements for in-

spection extend over a period of time in excess of 8 hours. In most cases the volume of operations does not remain constant throughout any given period. Obviously, the inspection requirement has a direct relation to the volume and kind of operations that require inspection supervision.

(b) It is the responsibility of the inspector in charge to utilize the inspectors assigned to his station so as to most effectively provide supervision depending on the kind and volume of operations conducted at any particular time.

(c) Staggering the hours of inspectors is a proper procedure to be followed by an inspector in charge to cover his inspection responsibility effectively. However, where an inspection responsibility requires the assignment of more than one inspector and there is no change in the inspection responsibility over a period beyond 8 hours, there should be no change in the number of inspectors assigned to the operation at any time during the entire period.

(d) The hours of duty for inspectors should be determined by the inspector in charge on the basis of the operating needs of the station to perform in the most efficient manner the duties required by current plant operations. Decisions with respect to overtime services should be handled precisely as though payment for overtime services were made entirely from public funds. Each inspector who is required to work overtime should be justly compensated for such work. On the other hand, it is the duty and responsibility of each employee of the Division to see that time records accurately represent hours of duty and that there are no unnecessary overtime charges. The recording of an employee's daily hours of duty should not be influenced by practices followed by employees of official establishments who may be operating under contracts with the employer which specify conditions of employment that are not applicable to employees of this Division.

7.4 Time reasonably employed by inspectors in making out reports connected with post-mortem examination may, when involving overtime work, be compensated for on an overtime basis. Such overtime work is part of the inspection service for which the official establishment pays the Secretary of Agriculture in accordance with Section 7.4 of the Regulations. No overtime compensation is paid for work involving less than 15 minutes.

7.5 Inspectors in charge and others with supervisory responsibility are expected to advise Division employees

under their supervision in matters relative to personal safety and the control and prevention of accidents. Division employees are not expected to initiate safety programs involving the employees of official establishments, but Division employees in supervisory capacities should include attention to safety factors when giving advice to establishments concerning plant facilities.

7.6 Information relative to details of types of equipment and facilities for the sanitary conduct of operations and efficient performance of inspection should be obtained from the pamphlet, "Information for Applicants for Federal Meat Inspection."

PART 8—SANITATION

8.1 As just mentioned, reference should be made to the booklet, "Information for Applicants for Federal Meat Inspection," concerning sanitary construction and equipment.

8.2(a) Inspectors in charge are expected to take such action as may be necessary to assure that only potable water from an approved supply is used in edible products departments of establishments and in areaways connected with such departments.

(b) Before the water supply is accepted incident to granting inspection at an establishment full consideration should be given to its source and the distribution system within the plant.

(1) Water from an approved public supply may be regarded as acceptable as delivered to the establishment.

(2) When the establishment uses a private water supply a report on the bacterial quality of the water taken inside the plant should be required at least every 6 months or at any other time the inspector has reason to question the condition of the water. The report should cover an examination of water, taken at a location specified by the inspector and examined by the local health agency having jurisdiction over the water supply in the area. Such examination of the water should be requested by the management of the establishment.

(c) Water may become nonpotable as it is distributed in the plant. Therefore, inspectors should give regular attention to the condition of all storage facilities and pipelines in the establishment. Hazards such as dead ends of pipelines, improper cross connections between potable and non-

potable water and the absence of anti-back siphonage devices should be eliminated. Where use of nonpotable water is permitted for certain purposes, its use must be accompanied by adequate safeguards to assure that it cannot possibly come in contact with edible product or pollute the potable water supply.

8.3(a) The following materials have been accepted for use in official establishments for general cleaning:

Sodium carbonate (soda ash, sal soda)
Sodium hydroxide (caustic soda, sodium hydrate)
Sodium metasilicate
Sodium bicarbonate
Trisodium phosphate
Sodium metaphosphate
Tetrasodium pyrophosphate
Tripolyphosphates
Soap
Lime
Synthetic detergents (wetting agents)
Borates (if with strong alkalis and not in an excess of 5%)

(1) Detergents for use in official establishments should be restricted to those that have been passed by the meat inspection laboratory. Heavily perfumed soaps and strong smelling disinfectants or deodorizers are not permitted. Only approved liquid soap is suitable for use in slaughtering and other meat handling departments. Other soap approved by the meat inspection laboratory may be used in dressing rooms.

(2) Acceptable sanitizing agents follow:

Sodium hypochlorite
Chloramine T
Quaternary ammonium compounds
Aqueous solutions of iodine and certain types of nonionic synthetic detergents
Hydrogen peroxide

Aqueous solutions of special agents may be used as sanitizing agents and mold inhibitors on equipment, floors, walls, and ceilings of edible product departments of official establishments in accordance with the following:

Solutions of these compounds may be used on edible product equipment and on floors, walls, and ceilings only (*a*) after the usual cleaning operations, and (*b*) after removal of all meat from the room or compartment unless it

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is effectively protected from contact with the solution. Sanitizing agents must not be used as a substitute for thorough and effective cleaning. Residues must be removed from edible product equipment by thorough rinsing with clean water before the equipment is again used for handling product. However, residues of the compounds need not be washed from floors, walls, and ceilings unless, in the judgment of the inspector in charge, the presence of such residues is objectionable.

The strength of the solution of quaternary ammonium compounds customarily used does not exceed 1 ounce of the 10-percent aqueous solution, or one-tenth ounce of the dry chemical, to 4 gallons of water. Caution should be exercised to avoid bringing the concentrated solution or the dry chemical into contact with the eyes or nasal passages because of their extremely irritating effect on mucous membranes. Solutions of sodium hypochlorite and chloramine customarily used do not contain more than ½ of 1 percent available chlorine (5,000 parts per million).

A solution of sodium hypochlorite containing approximately 50 p.p.m. of chlorine may be used as a rinse, after washing, for the hands of employees engaged in handling meat food products. A solution of sodium hypochlorite containing 200 p.p.m. of chlorine may be applied to equipment that comes in contact with meat or meat food products. The product need not be removed from the room where this solution is used, but care should be taken to avoid its contact with product. Equipment should be rinsed with clear water following use of such solution. However, employees need not rinse their hands.

Use of the sanitizing material as outlined should not be permitted to interfere with thorough washing and cleaning of equipment and employee's hands whenever necessary. The beneficial effects of using a sanitizing solution will not be obtained unless the area where it is used is thoroughly cleaned.

(3) The following acid cleaners may be used for removing corrosion and rust (not to be used where contact with exposed product may be made):

Sodium bisulfate
Phosphoric acid
Citric acid, lactic acid or other harmless organic acids
Hydrochloric acid (muriatic acid)

(b) The following materials have not been accepted for general cleaning in official establishments:

Borates (unless with strong alkalis and then not over 5% of mixture)
Sulfites
Oxalates
Fluorides
Fluorsilicates
Glycolic acid
Chemicals interfering with inspection because of strong odor

8.4 Elimination and destruction of vermin in and around meat packing plants is vital to the maintenance of good sanitation. In combating any pest, two principles should always be followed: (*a*) Prevent their breeding, and (*b*) prevent their entrance into establishments. In nearly all cases the owners of adjoining properties and the local health authorities will be glad to cooperate in the destruction of vermin and in developing a program for vermin control. The management should endeavor to obtain such cooperation. Any place that will afford food, water, and a hiding place is a potential breeding place for vermin. The most common places are manure piles, trash piles, garbage dumps, accumulations of paunch and stomach contents, and hog hair. Regulations do not permit such accumulations on the premises of official establishments. The cooperation of the local health authorities should be solicited by the management in eliminating such breeding places from the vicinity of meat packing plants.

Buildings and equipment that harbor vermin should be repaired or replaced so as to eliminate all breeding and hiding places. Walls, floors, and ceilings that have been tunneled by rodents should be replaced with verminproof material, such as cement or brick. Tunnels may be blocked with heavy hardware cloth, glass, metal, or other verminproof material. Stone and brick walls should have the joints pointed up flush and smooth, and all cracks, crevices, and openings around pipes, etc., should be sealed tight. Wooden walls, ceilings, and partitions should be of tight-fitting material that will not permit the entrance or hiding of roaches and other vermin. Floor drain strainers should be in good repair and should remain in place so as to prevent the entrance of rats through drainage lines. Dress-

ing rooms and lunch rooms should be equipped and maintained so as to eliminate any breeding or hiding places.

Lockers should be examined regularly by the management and inspectors to see that they are kept clean and free from vermin. Overcrowding (more than one person to a locker) should not be permitted, since it is difficult to keep overcrowded lockers clean and free from roaches. Dry storage rooms should be kept neat and clean and the product stored should be so arranged that the room can be kept clean and free from harbors for vermin. The stored material should be arranged so that as the supplies are moved the area can be thoroughly cleaned. Most dry stores can be placed on racks having a clearance of at least 12 inches from the floor and so arranged that the floor beneath the racks can be readily cleaned. If racks are not used, the dry stores should be closely piled so as to eliminate any possibility of runways or harbors for rodents. All openings (doors, windows, ventilators, skylights, and other openings) that may admit rodents, birds, flies and other insects should be effectively screened and the screen should be kept closed and in good repair. Fly traps when used should be so located that they will not attract flies to doorways where they may enter the buildings but should be some distance from such doorways.

When vermin do gain entrance to official establishments in spite of vigorous attempts to keep them out, certain eradication methods are permitted. When such methods are necessary, it is an indication that the preventive measures have not been entirely successful and the management and inspectors should determine where they have failed and act to prevent a recurrence. It takes ingenuity to cope with all of the various kinds of vermin. The goal of complete eradication of vermin in official establishments is definitely possible and this goal should be attained.

8.5 Following is a brief statement of permitted methods for the control of vermin by the use of chemicals:

(a) Fumigants

(1) Hydrocyanic acid gas: Fumigation with this gas is very effective for all types of vermin. Since this gas is extremely poisonous to man as well as to vermin, permission for its use must first be obtained from the inspector in charge and a competent, experienced person should be

placed in direct charge of operations. Certain foods absorb the gas; therefore, when foods other than meat are to be exposed to the gas, prior permission for the fumigation should be obtained from the local health authorities. Exposed meats or packaged meats need not be removed from the rooms being fumigated. After fumigation the rooms should be well ventilated before inspectors or workmen enter the rooms. Ventilation must also be sufficient to assure complete removal of the gas from the surface of food products. Hydrocyanic acid gas may also be employed to eradicate mites, skippers, ham beetles, and the like from infested hams and similar products. Follow this by removal and condemnation of infested meat.

When liquid hydrocyanic acid is used, the equipment for releasing the gas should be so constructed and controlled as to positively prevent any of the liquid hydrocyanic acid from contaminating any product, and only the gas should be permitted to escape from the fumigating equipment.

(2) Methyl bromide gas: Fumigation with this gas is permitted on the same basis and with the same restrictions as were set forth for hydrocyanic acid gas.

(b) Insect sprays

(1) Kerosene, deodorized kerosene, or other acceptable solvent solutions of pyrethrum extracts, rotenone, allethrin (allyl homolog of cinerin I), organic thiocyanates or lethanes and/or solutions containing not more than 1 percent of piperonyl butoxide, N-propyl isome, sulfoxide, N-octyl dicycloheptane dicarboximide (MGK 264, etc.) may be used as sprays for the elimination of roaches, flies and other insects provided exposed meats are removed before spraying is begun and the premises are cleaned by thorough washing after spraying is completed. These insecticides may also be used in an aerosol bomb in solution containing up to 5 percent of these chemicals collectively or individually under the same circumstances. Warning! Sprays containing organic thiocyanates (lethane, thanite, etc.) are quite toxic to animals and man, and when absorbed through the skin, ingested, or inhaled may cause serious illness. It is therefore considered wise, especially for employees regularly engaged in this work, to wear properly designed masks to prevent inhaling the spray and clothing that will prevent contact of the chemical with the skin.

(2) The residual action of DDT, chlordane, lindane, malathion, and more concentrated solutions of some other insecticides is usually effective against flies and the use of these solutions around the outer premises and inedible products department has been satisfactory. A liberal application of these preparations on fences, the walls of the scale houses, inedible products loading docks, boiler rooms and the like, affords opportunity for flies attracted to the establishment to come in contact with the insecticide material and be killed before they can enter the edible products department. Fresh solutions of these materials apparently give best results.

By contrast with this satisfactory use of these insecticides, their application to walls, ceilings, and equipment in rooms where exposed meat or product is handled leaves a deposit of insecticide which cannot be readily removed and which continues to act rather slowly against flies or other vermin that are overcome or killed while operations are in progress and fall into the product. As the action of the insecticide is continuous there is no practical way to protect the exposed product from contamination with dead insects. Therefore, the use of these insecticides is limited to places where exposed meat is not handled.

(3) So-called knock down sprays containing pyrethrum extracts, and other materials not having a residual killing action may be used in places where exposed meat is to be handled according to the restrictions outlined above. As these insecticides act very quickly, it is practicable to kill all the flies in the room and with a minimum of labor wash down the excess insecticide and any flies that have been killed, before exposed meat is brought into the room. This use of the "knock down sprays" in addition to the application of residual acting insecticides in the manner already outlined should control flies on premises that are kept clean and free of fly breeding places.

(4) The use of 1½ fluid ounces of emulsifiable 50 percent strength malathion added to 5 pounds of granulated sugar and thoroughly mixed with a small amount of food coloring to give a distinctive color to the mixture is a very satisfactory bait material around livestock pens and inedible departments of official establishments. Care should be taken to place the bait so that it cannot be ingested by livestock.

(5) Colored sugar baits containing 1 to 2 percent of either 0,0-diethyl-0 (2-isopropyl-6-methyl-4-pyrimidyl) thiophosphate (Diazinon) or 0,0-dimethyl trichlorohydroxyethyl phosphonate (Dipterex, Bayer L13/59) have also been used effectively for fly control in these areas.

(6) Deodorized kerosene solutions of pyrethrins or allethrins or a combination of the two with piperonyl butoxide containing not more than 1 percent of piperonyl butoxide (butyl carbitol, 6-propyl piperonyl ether) with or without other approved insecticides may be used in the form of an aerosol in all departments, in accordance with the restrictions applicable to pyrethrum extracts.

(7) Solutions containing more than 1 percent of piperonyl butoxide, N-propyl isome and N-octyl dicycloheptane dicarboximide (MGK 264, etc.) and solutions of chlordane, lindane (gamma isomer of benzene hexachloride), methoxychlor, and malathion with or without other approved insecticides may be used with the limitation applicable to DDT, that is, outside edible products departments.

(8) Allethrin (allyl homolog of cinerin I) is acceptable on the same basis as pyrethrin, that is, in deodorized kerosene solution or other approved carrier.

(9) N-propyl isome (di-n-propyl maleate isosafrole condensate) is acceptable on the same basis as piperonyl butoxide.

(10) N-octyl dicycloheptane dicarboximide (MGK 264, etc.) is acceptable on the same basis as piperonyl butoxide.

(11) Insect repellents containing di-n-butyl succinate as the active ingredient are effective around loading docks, door and window facings, and similar areas of official establishments.

(c) Insect powders

(1) Any of the dry insecticidal compounds listed above when mixed with dry inert material are acceptable for use as an insect powder in accordance with the restrictions applicable to the same insecticide when used in insect sprays.

(2) Sodium fluoride, powdered pyrethrum, derris and cube roots, borax and boric acid, and powders containing organic thiocyanates or DDT in an inert base: These substances may be used for the elimination of roaches under the same restrictions governing the use of sprays. Sodium fluoride powder shall be definitely colored blue or green.

(d) Rodent baits

(1) Barium carbonate: Baits containing barium carbonate must be solid and sufficiently hard that they cannot be broken up and scattered about, or must be soft and placed in a dish or other receptacle, protected by a box or cage provided with openings sufficiently large for rats to enter but not large enough to permit removal of the dish. Baits shall not be placed in edible products departments until after operations have been ended for the day. Strict account must be kept of the location and number of baits set out. All uneaten baits must be gathered up and destroyed before operations are begun the next day. Operation should not be permitted until all baits have been gathered up or accounted for. Baits must not be placed in dry salt cellars. They may be placed in other departments containing exposed meats, but care must be taken that they are so placed as to prevent contamination of the meat. The entire supply of barium carbonate and prepared baits must be kept in a safe place designated by the inspector in charge. The use of this poison, including the preparation and placing of baits, must be under the direct supervision of a Division inspector. No condition that may be a source of danger to human health or that is not consistent with proper sanitation or inspection should be permitted to develop.

(2) Red squill: This substance mixed with proper bait is highly toxic to rats. Although comparatively nontoxic to larger animals, it must be used under the same restrictions as barium carbonate.

(3) Antu (alphanaphthylthiourea): Use of Antu is permitted in edible products departments in accordance with the instructions for barium carbonate and red squill. Extensive experimentation with Antu in official establishments and elsewhere has shown that this rodenticide is an effective agent for killing the common gray-brown Norway rat, and it is apparently of low toxicity to man. The Norway rat is usually the only variety of rat found in meat-packing plants, except for a few places in the southern part of the United States.

The disadvantages of this chemical are its comparative nontoxity for other types of rats and its property of imparting a tolerance to rats that eat less than a killing dose. The development of tolerance to this poison by Norway

rats is so rapid that Antu cannot be used effectively in the same locality at intervals of less than a month. If it is necessary to use a rodenticide within this interval, red squill or barium carbonate is recommended.

Antu is a gray powder insoluble in water. It kills rats by causing an accumulation of a large volume of fluid in the organs of the thoracic cavity. Death usually occurs in 12 to 48 hours.

(4) Rodent baits composed of Warfarin (3-(alpha-acetonylbenzyl)-4-hydroxycoumarin) (compound 42) and corn meal or other acceptable foodstuff may be used on the same basis as red squill. Bait composed of foodstuff and Warfarin, red squill, or Antu may be left in rooms containing exposed meat provided the layout has been approved by the inspector in charge and the bait is finely divided and is contained in substantial locked boxes fixed to the floor and so constructed as to prevent removal of the bait from the outside. Warfarin produces internal hemorrhages in rodents and other warmblooded animals and must be eaten over a period of 4 to 10 days to produce a lethal effect. The physiological action of this chemical is similar to that of the dicumarol widely used in medicine as an anticoagulant for blood, although Warfarin produces a considerably greater effect than does dicumarol.

8.6(a) Samples of insecticides and rodenticides intended for use in official establishments need not be submitted to the Washington meat inspection laboratory. It is the responsibility of inspectors to see that each preparation contains only permitted materials and that it is used in accordance with Meat Inspection requirements. Particular attention should be given materials used by exterminators to be sure that they are acceptable and correctly used. Manufacturers of these materials are required to show a list of active ingredients on the label. Insecticides and rodenticides in containers not showing this information on the label should not be accepted.

(b) The following list of permitted insecticides, rodenticides, and fumigants summarizes those materials which have been approved:

Insecticides

(1) The following may be used in all areas and where product is handled provided exposed product is first re-

moved and the equipment cleaned by thorough washing before operations are resumed:

Deodorized kerosene solutions of:
- Pyrethrum extract
- Rotenone
- Organic thiocyanates (lethane, thanite)
- Pyrethrins
- Allethrin (allyl homolog of cinerin I)

1 percent or less of the following insecticides, singly or in combination: Piperonyl butoxide, N-propyl isome (di-N-propyl maleate isosafrole condensate), N-octyl dicycloheptane dicarboximide (MGK 264, etc.) or sulfoxide. Up to 5 percent of these chemicals collectively or individually may be used in an aerosol bomb solution.

(2) Use of the following is limited to areas where exposed product is not to be handled:

Deodorized kerosene solutions of:
- DDT
- Chlordane
- Methoxychlor
- Lindane (gamma isomer of benzene hexachloride)
- Malathion
- 0,0-diethyl-0-(isopropyl 6 methyl-4-pyrimidyl) thiophosphate (Diazinon)
- Ronnel

More than 1 percent of piperonyl butoxide and N propyl isome (di-N-propyl maleate isosafrole condensate), N-octyl dicycloheptane, dicarboximide (MKG 264, etc.) or sulfoxide.

(3) The following substances when mixed with dry inert materials may be used as insect powder for the elimination of roaches, under circumstances which absolutely preclude contact with product:
- Sodium fluoride (must be definitely colored green or blue)
- Borax
- Boric acid
- Derris and cube roots
- Powdered pyrethrum
- Powders containing organic thiocyanates (lethane, thanite)
- DDT—Insecticide powder containing DDT must not be used in any area where edible product is handled.

Rodenticides

The following must be used under circumstances that absolutely assure no contact with product:

Barium carbonate
Red squill
Antu (alphanaphthyl thiourea)
Warfarin
2-pivalyl—1,
3 indandione (pival, etc.)

Fumigants

The following must be used only under supervision of a licensed and experienced operator—extremely dangerous. Ventilate premises thoroughly:

Hydrocyanic acid gas.
Methyl bromide gas.

(c) The use of insecticides, rodenticides and fumigants containing materials other than those listed above should not be permitted.

(d) When proposals to use other insecticides, rodenticides, or fumigants are received they should be forwarded to the Washington office for consideration. Proposals to use accepted materials in a manner other than that which has been outlined should also be forwarded to the Washington office.

(e) Because of its extremely high toxicity and physical characteristics (odorless, colorless and tasteless), 1080 (sodium fluoroacetate), has not been accepted for use on the premises of official establishments. Also, because of their extreme toxicity, compounds of arsenic, strychnine, thallium, and yellow phosphorus are not permitted.

8.7 Storage compartments of "snow-ice," "flake-ice," "pac-ice," and similar equipment should be lined with stainless steel or other rust-resisting metal. The metal should be of sufficient thickness to withstand repeated striking of a shovel without puncturing or perforating the lining. Suitable perforated, rust-resisting, and removable metal drainage plates should be provided in the bottom of the ice storage compartment, and frequent attention should be given to these plates, the space underneath, and the draining line to assure their cleanliness. Some of the equipment used for the production of various forms of flaked ice is so con-

structed that the water resulting from the melted ice is collected in a space below the ice storage compartment. Such water may not be used for the production of ice nor should it be permitted to find its way into the potable water lines or supply. The drainage line from the bottom of such equipment should be so installed that the water resulting from the melted ice is directed to the drainage system without flowing over the floor. There is no objection, of course, to prechilling the water intended for the manufacture of ice by circulating it in closed coils submerged in the cold water beneath the storage compartment.

Personnel—Dress—Conduct

8.8 Division employees must not smoke while on duty or while in rooms where meat or meat product is prepared or handled. Establishment employees must not be permitted to smoke while working with exposed product. If the management of the establishment has restrictions pertaining to smoking, such requirements should also be observed by division employees.

8.9 Spitting on the floor should be prohibited.

8.10 All employees working in departments where exposed product is handled should wear head coverings to prevent hair from falling into the product.

8.11 Leather aprons, wrist guards, and the like used as safety devices for employees engaged in cutting or boning meat must be maintained in a clean and sanitary manner. To assist in maintaining leather aprons in satisfactory condition, a clean, washable cloth covering may be worn over the apron.

8.12 Wearing of badges, identification cards, campaign buttons, and similar articles on outer clothing by persons who handle products should be discouraged. However, similar articles necessarily worn must be so attached that their accidental inclusion in product will be definitely precluded.

Contaminants—Foreign Material

8.13 The use of magnetic traps has demonstrated that there is significant contamination of meat with particles of iron from various sources. Iron particles that have been removed from chopped meat products by magnetic traps

include nails, pieces of wire, pieces of flat staples of the type used to close fiber boxes, and miscellaneous small pieces of metal such as bits of broken bearings, grinder plates, and washers. Therefore, the importance of constant vigilance and adequate inspection procedures to preclude the contamination of meat by foreign materials during its handling and processing must be emphasized. The magnetic trap is, of course, no substitute for such precautions. The magnetized portion (core) of the trap is constructed of iron whereas the threaded connecting nipples are made of stainless steel. The iron portion becomes darkened after a period of use. The darkening is not objectionable but to prevent rusting of this portion the trap should be thoroughly dried after cleaning and given a light application of paraffin oil.

8.14 The following possible sources of contamination are given to aid inspectors in carrying out their responsibility to prevent contamination of product:

(a) The edges of shovels used in handling product should be ground as often as necessary to prevent the rolling edges from crumbling into product. Cast alloy shovels made of the softer metals require close attention.

(b) Staples from metal stitching machines represent a dangerous source of contamination. Operation of the machines near open containers of product should not be permitted. Metal-stapled containers and wirebound boxes of product should be opened with great care.

(c) Metal tag fasteners and wood and metal skewers should be completely removed from carcasses prior to cutting and boning. Use of tag fasteners of a design that cannot be readily removed from the meat should not be permitted.

(d) Care should be exercised in opening slack barrels and other containers closed with nails to see that nails and wood splinters do not enter the product.

(e) Attaching paper or burlap barrel covers by means of small staples is not permitted.

(f) Worn can openers, metal cut by friction, broken or worn parts of equipment, wire used to suspend overhead equipment, loose hooks on cooler racks, metal strapping from fiber containers, and broken wire from bacon hangers and belly spreaders are all sources of metal contamination which should be given careful attention.

(g) Staining of product through contact or friction with

aluminum can largely be avoided by the use of anodized aluminum hooks, rails, pipes, and sheets now available from most aluminum fabricators. The anodic coating may erode in time and anodizing becomes necessary to prevent contamination of product. Use of hard metal hooks, such as galvanized iron or stainless steel or aluminum rails, may cause abrading of the rail surface and deposit of small particles of metal on the product.

(h) Fine wire brushes or steel wool should not be used on product, or on equipment that will come in contact with product, because of the danger of contamination of the product with fine particles of steel.

(i) Metal trucks and other pieces of equipment that have been repaired or altered by welding should be carefully examined to see that they are free from metal beads and pieces of slag before being placed in use. Equipment having poor welds from which particles of metal may become loosened and enter product should be rejected.

(j) Frequent examination must be made of multiple-needle pickle-injecting equipment. When a needle is missing from the device, a diligent search must be made until the broken needle is located or accounted for.

(k) Use of containers or equipment made of enamelware is not acceptable for any purpose in connection with processing of product.

(l) Unprotected light bulbs should not be suspended directly over choppers, grinders, mixers, and similar equipment. Burned-out light bulbs should be placed in rubbish containers immediately on removal from the electric fixture. Special care should be given to the disposal of fluorescent tubes, which may contain a poisonous gas. Such tubes should not be broken in an edible products department of the establishment. Milk, beverage, and other glass bottles should not be permitted in processing departments. Broken or cracked window panes should be repaired promptly.

(m) Care should be taken that all scaling paint, dust, and flaking rust are scraped from overhead structures in edible products departments. The handling or storage of products in areas where condensation is forming on overhead structures and dropping on the product should not be permitted. Condensation can be effectively controlled by circulation of heated air in nonrefrigerated rooms. In coolers, insulation of walls or ceilings, or the application of heat by means of very small steam lines near the ceil-

ing, will control condensation without seriously interfering with refrigeration.

(n) Inspectors should assure themselves that containers and coverings for product, including metal lard drums which may have a coating on their inner surface, are acceptable for use. Slack barrels and similar containers should be carefully examined for wood splinters and lined with suitable material to avoid contamination with splinters. When paper is used to line containers, it should be of such quality that it will not disintegrate when in contact with meat and juices. All paper adhering to the outer surface of frozen blocks of meat should be removed before the blocks are cut. In some cases, copper coated staples have been used in fiber containers. When in contact with meat, these staples cause a green discoloration which should be removed prior to use of the product.

(o) In opening burlap- or muslin-covered slack barrels care should be taken to completely remove the cloth covering before puncturing the protective paper covering under the cloth.

(p) Cloth, paper, or other containers of meat products or of ingredients such as sugar or spice should be dumped in such a manner that lint or dirt on the outer surface will not contaminate the product.

(q) Sawdust should not be used on benches or equipment or on floors in areas where operations such as grinding, boning, or cutting are being done. Sawdust used on floors of retail coolers must be clean and free from objectionable odors and should be replaced daily. Only a very thin covering should be used.

(r) Walls or posts constructed of masonry materials and which are not protected by suitable guard rails may be bumped or scraped by trucks or other containers and thus contaminate product.

(s) In some elevator shafts moisture from the threshold of the floor above frequently falls into the trucks of meat being moved on or off the elevator at the lower levels. A method devised to eliminate this condition has proved very satisfactory. A channel is first cut into the vertical face of the floor support pitched to the corner of the shaft. Then a gutter of heavy steel is attached in the opening with lag screws, and cemented in place. This gutter, being open, can be readily cleaned. It conveys all moisture to a pipe in the corner of the shaft which discharges into the drain in the pit.

(t) All equipment in which lubricating grease or oil is used should be examined carefully to make sure that there is no possibility that the lubricating material may get into the product. Water forced under a linking machine becomes contaminated with the heavy lubricating machine grease that has dropped onto the table from the working parts of the machine. To prevent contamination of sausage by this grease-and-water combination, the linking machine may be placed in a stainless steel pan at least 2 inches deep; the depth of 2 inches is necessary to prevent the pan from filling with water when the layers of sausage are moved forward. Inspectors should observe carefully the operation of sausage-linking machines. If the possibility of contamination of products by lubricants exists, the establishment should be required to take suitable corrective measures without delay. Use of the pan as suggested appears to be one acceptable method of eliminating this type of contamination.

(u) The sprays in Jourdan-type cookers may be arranged so that water strikes the roller assembly of sausage cages or smoke trees and washes grease or oil down onto the product and into the water reservoir at the bottom. To correct this condition, the sprays may be lowered, or a splash shield may be placed on both sides of the rail and extended down from the top of the cabinet a sufficient distance to prevent the rollers from being sprayed with water.

(v) Use of lead seals or other identifying devices consisting in whole or in part of lead, which are directly attached to the meat or product or which come in contact with meat or product other than dried beef, summer sausage, and similar dried meat or product, is not permitted.

(w) Metals such as copper, cadmium, lead, and the like are not acceptable for use in the construction of containers, fittings, pins, and similar devices when such metal comes in contact with product.

(x) Metal drums coated on the inner surface with lacquer may be used for rendered fats provided the coating is smooth, odorless, hard, and does not peel or blister. The resin or lacquer should be approved by the Washington office before its use is permitted. Such approval is usually given only to the manufacturer, and then only after submission of a statement showing the chemical composition, intended use, method of application, action while in contact with water and fat, and any toxicological data deemed nec-

essary. If the material is then considered unobjectionable, the Washington office approves its use for the purpose originally proposed.

Contaminants—Bacterial

8.15 The pusher bar of some frozen meat choppers feeds frozen blocks of meat to the chopping blade. There is a space of a quarter inch or more between the pusher bar and the bed of the chopper. During the day's operation, particles of meat are picked up and retained in this space. Customary washing and steaming does not completely remove these particles. The pusher bar should be removed at the close of a day's operation and thoroughly cleaned. Since both the pusher bar and the chopper bed usually are castings and susceptible of retaining odors, the pusher bar should be left unassembled and allowed to air overnight.

(a) Sausage-grinder plates of the so-called reversible type are constructed with removable bushings and sleeves. This permits the accumulation of a considerable amount of meat, fat, and meat juices on the inner surfaces of the various demountable parts during grinding operations. If not removed frequently, the accumulation of material becomes decomposed and foul-smelling. Therefore, the parts must be completely demounted for cleaning daily.

(b) The worm or feeder screw of most meat grinders is cast, and the center consists of a hollow core about 8 to 12 inches in length and 3 to 4 inches in diameter, depending on the size of the worm. In some instances, the hollow core is filled with cement at the factory. It is very important that close examination be made of such equipment to detect any crack, flaw, or faulty construction that would result in an unsanitary condition. There have been instances where putrid material has accumulated in the core, having entered through small cracks in the screw.

(c) The hollow aluminum emptying plug in some silent cutters has a pan in the bottom and is held in place with small stove bolts seated in the body of the plug. At times, these become loose and disappear. Continued use of the chopper causes the meat juices and particles of meat to get into the plug proper and become very unsanitary. The pan can be removed leaving the opening, which can then be properly cleaned. The packing nut at the top has a gasket and cap to keep grease out of products. To make this

packing nut more secure, it is suggested that cap screws be used, and the thread ends drilled permitting them to be held in place by a wire, thus eliminating any chance for metal to get into meat products.

(d) Covers to clean-out openings of sausage-stuffing machines should be removed at frequent intervals and the interior of the stuffers examined to determine the need for cleaning. The frequency with which the covers are removed and the interiors examined and cleaned depends on the kind of product handled and whether the particular stuffer is used daily. Particular attention should be given to the interior of stuffers. If particles of meat, fat, liquids, and the like are found, the gasket is worn, defective, or improperly adjusted, and permits material to by-pass the piston. When such a condition is found, the piston should be "pulled" in order that proper adjustment can be made and the gasket replaced if necessary.

The frequency with which pistons should be pulled depends largely on the condition found on the interior of the cylinder as observed through the clean-out openings and from the top when the piston is in the "down," or loading, position. The kind and consistency of product for which the stuffer is used will have a bearing on the frequency of pulling the piston for thorough cleaning. Thus, a stuffer used for a more or less stiff and coarse product would not ordinarily need to have the piston pulled so often as a stuffer used for a soft or pastelike product, providing the gasket, piston, and cylinder walls are in good condition. When pistons are pulled they should be examined for (1) any appreciable degree of deterioration of the gaskets or any detached fragments that might find their way into product; (2) accumulation and possible decomposition of product beneath the gasket or in the space between the piston and the cylinder wall; and (3) any other insanitary condition that might be present. Attention should also be given to a possible accumulation of product beneath the overhanging edge of the safety ring bolted to the top of the cylinder. Pistons consisting of two (upper and lower) pieces should likewise be given attention at the time they are removed from the cylinder to determine whether any product or material has found its way into their interior.

When compressed air is used to operate a stuffer, an effective filter should be installed in the air intake so that only filtered air enters the compressor. The compressed air

storage tank should be equipped with a drain so that accumulated oil and moisture can be drained away frequently. Water and oil traps should be installed in the air lines between the compressed air storage tank and the stuffer. It is desirable that the spent air be exhausted outside the building so that fine particles of oil and moisture do not permeate the air in the sausage-stuffing department.

(e) The stainless steel strips on the base of some bacon-slicing machines do not fit tightly, and some fat and meat juices work their way under the strips and become sour or rancid. These strips can be removed and the area under them cleaned. The strips can then be welded to the base with a stainless steel weld which is ground smooth and polished. Also the guide rod for the meat holder on some bacon-slicing machines has a recessed area at one end in which a certain amount of fat and grease accumulates. The guide rod should be removed as often as necessary to maintain proper sanitation, and the recessed area should be properly cleaned daily.

(f) The construction of gate valves used on the lower openings of edible rendering tanks permits passage of a considerable amount of meat tissues, bone fragments, fats, and the like into the valve bonnet. To assure sanitary maintenance of this type of gate valve the inner parts of the bonnet must be flushed daily. Furthermore, the valves must be completely dismantled as often as necessary for thorough cleaning and inspection. Several acceptable methods of installing openings into valve bonnets for daily flushing with hot water and/or steam have been devised. Combination steam and hot water lines may be permanently connected to the bonnets; however, if this is done adequate precautions to prevent back-siphonage into the potable water supply are necessary. Gate valves used for the purpose described above should be provided with similar facilities for daily cleanout and a program of dismantling as often as necessary should be initiated without delay.

(g) Expellers used in rendering of edible products must be cleaned thoroughly following use. All parts of this equipment should be accessible for cleaning and inspection. To accomplish this, it has been found necessary to require removal of the plates forming the barrel around the press worm. Also, demounting or providing clean-out and inspection openings in the feeding mechanism has been found necessary.

Equipment—Care, Reconditioning

8.16(a) Properly equipped tables, sprays, and the like should be furnished wherever necessary for cleaning product that has accidentally become soiled.

(b) Equipment acceptable to the inspector in charge should be provided in coolers, shipping rooms, cutting rooms, and the like for receiving trolleys, gambrels sticks, and smoke sticks for transfer to a suitably equipped place for cleaning before reuse.

(c) Since ozone affects the sense of smell and also masks odors, thereby interfering with inspection, use of lamps or equipment that produce ozone in such quantity as to interfere with inspection is prohibited in official establishments other than in coolers set aside for the so-called quick-aging of beef.

(d) Unnecessary pipes, wires, strings, and other material should be removed from edible product departments, and no trash should be allowed to accumulate.

(e) Cutting boards should be as small as is practical for the purpose. Such boards should be kept smoothly planed and removed daily for cleaning on all surfaces.

(f) Carcass shroud cloths should be thoroughly rinsed following washing to assure the removal of all soap or detergent compound.

(g) Storage compartments of "snow-ice," "flake-ice," "pac-ice," and similar equipment should be lined with stainless steel or other rust-resisting metal. The metal should be of sufficient thickness to withstand repeated striking of a shovel without puncturing or perforating the lining. Suitable perforated, rust-resisting, and removable metal drainage plates should be provided in the bottom of the ice storage compartment, and frequent attention should be given to these plates, the space underneath, and the draining line to assure their cleanliness. Some of the equipment used for the production of various forms of flaked ice is so constructed that the water resulting from the melted ice is collected in a space below the ice storage compartment. Such water may not be used for the production of ice nor should it be permitted to find its way into the potable water lines or supply. The drainage line from the bottom of such equipment should be so installed that the water resulting from the melted ice is directed to the drainage system without flowing over the floor. There is no objection, of course, to prechilling the water intended for the manufacture of ice

by circulating it in closed coils submerged in the cold water beneath the storage compartment.

(h) Corrosion on galvanized metal equipment may be prevented by frequent thorough cleaning followed by a light application of colorless, odorless, paraffin oil. Equipment that is to come in contact with product should be washed before it is used, in order to remove excess oil.

(i) Wooden second-hand containers that have been reconditioned prior to receipt at an establishment should not be accepted for use since it is impossible to give the inspection necessary to determine fitness for use as contemplated in section 8.12(a) of the Meat Inspection Regulations. Wooden containers are frequently used in industry for various chemicals and insecticides, some of which are highly poisonous. Containers previously used to hold food may contain vermin excreta and decomposed material consisting largely of food spoilage organisms and dangerous toxins. As the complete removal of dangerous substances cannot be accomplished with certainty from containers made of porous material such as wood, such containers that show evidence of dangerous contamination should be rejected.

(j) Second-hand containers made of nonporous material, such as steel drums, may be reconditioned without prior inspection; however, inspectors should examine such containers very carefully to determine that effective cleaning and preparation for use has been accomplished. The inspection should include—

(1) Wiping the inner surface of the container with a clean white cloth or towel to determine whether all former contents have been removed.

(2) Looking for a spotted appearance of the inner surface which may be an indication that the new lining will not adhere over improperly cleaned old linings or rusty surfaces.

(3) Looking for dents in chime and sides of drum. These areas should be free from damage that would interfere with satisfactory cleaning and inspection. In determining the acceptability of steel drums, inspectors should apply the usual product container requirements for cleanliness and absence of probable sources of contamination. The acceptability of the coating on the inner surface of any metal container can be determined by obtaining from the management the name of the lining material; name and address of the firm that applied the coating, and forwarding this information to the Meat Inspection Division, Washington 25, D.C.

(k) Inspectors should give close attention to the reconditioning of wooden curing vats. After being emptied, the vats should be flushed with water and removed from the curing department. All slivers, blisters, badly discolored wood and ridges should be removed from the inner surface of the vat and a smooth clean inner surface should be obtained. The outer surface of the vat should be smooth with the hoops free from corrosion. Badly rusted hoops should be replaced with new galvanized or stainless steel hoops. After the inner and outer surfaces of the vat have been properly smoothed, it should be flushed with clean water and steam to remove particles of wood and dust. A suitable truck should be used for returning the vats to the curing department since rolling the vats on the floor results in contamination of the outer surface and top of the vat.

(l) Paraffined paper cups have been used to close the bung hole of reclaimed or second-hand barrels and tierces to prevent contamination of the interior. The usual experience is that the wooden bung stopper does not remain in place unless driven in tightly. When paraffined cups are inserted into the bung hole immediately after the barrels or tierces are cleaned and silicated, the containers may then be sprayed or hand-painted without danger of contaminating the interior. They are also protected against dust, insects, etc. The cup remains securely in place and is easily removed when the container is to be filled.

PART 9—ANTE-MORTEM INSPECTION

9.1 The management of the official establishment is expected to make such provisions as are necessary to enable the inspector to perform an efficient ante-mortem inspection of all animals on the day of slaughter. This includes furnishing competent help, adequate light, conveniences for inspection (properly arranged chutes and pens for segregating suspects and condemned animals), and thermometers for taking temperatures. Prompt action should be taken to make correction when any of these facilities are lacking.

9.2 Insofar as it is practical, animals should be inspected both while at rest and while in motion.

9.3 A reactor to the tuberculin test that has died otherwise than by slaughter or that is condemned on ante-mortem inspection should be given, if possible, a post-mortem examination in the inedible products department. The

findings of the post-mortem examination should be reported to the Animal Disease Eradication Division field office and to the State livestock sanitary official of the State where the animals were tested.

9.4 The identification of tuberculin reactors should be accomplished with care, which includes making a record of the reactor numbers directly from the metal tags.

9.5 When tags are missing from animals otherwise identified as reactors, accurate descriptions should be entered on all necessary reporting forms, including the estimated or known weight, presence or absence of brand marks on the jaw or elsewhere, presence or absence of horns, breed, color and markings, and sex. This information will be useful to those responsible for tuberculosis testing.

9.6 Officially tagged and branded brucellosis reactors will not be treated or handled as ante-mortem suspects unless they show evidence of any disease or condition which under the Meat Inspection Regulations requires the animal to be treated as a suspect. If ante-mortem findings indicate that a brucellosis reactor should be condemned according to the Meat Inspection Regulations, such action should be taken and the proper information, including the disposition of the animal, forwarded to ADE and State livestock sanitary officials. The identity of brucellosis reactors must be maintained throughout inspection in order to assure proper identification by the post-mortem inspector and to permit proper recording of the slaughter and disposition of such animals.

9.7 By cooperative arrangement with the Animal Inspection and Quarantine Division, inspectors of that Division will make ante-mortem inspections in accordance with the Meat Inspection Regulations of all hyperimmune swine going to an official establishment for post-mortem inspection. They will make the customary ante-mortem report and deliver these reports to the designated meat inspectors.

At stations where such hogs are handled the inspectors in charge should assure themselves that Animal Inspection and Quarantine personnel performing ante-mortem inspection are familiar with the meat inspection requirements and that the ante-mortem inspection is performed in full compliance with section 9 of the Meat Inspection Regulations.

9.8 The provisions for emergency slaughter are not intended to cover the slaughter of sick or dying animals.

9.9 Ante-mortem inspection of horses should include

closely observing the animals at rest and in motion for action and appearance. Fistulous withers, poll evil, melanotic tumors, respiratory disturbances, and cripples of various kinds are the most frequently observed abnormal conditions. Animals showing conditions that would cause condemnation on post-mortem inspection and those having a rectal temperature of 105° F. or above should be condemned on ante-mortem inspection. A walkway, about 36 inches above the floor and along the inside of the pen lessens the hazard of injury to the inspector and better enables him to observe the neck and withers regions of the horses when performing ante-mortem inspection.

9.10 Listerellosis or listeriosis has been reported from all sections of the country in cattle, sheep, swine, and horses. The symptoms on ante-mortem inspection are typical of encephalitis and may consist of weakness, fever, incoordination, circling, and pushing or leaning against objects. The head may be held to one side and the ear on that side drooped; if moved, the head returns to this position. Pharyngeal paralysis is frequently observed. Animals showing symptoms of this disease should not be slaughtered.

9.11 Scrapie, a disease of sheep and goats, has been found in this country. During the early stages of the disease, no characteristic symptoms develop; however, later the animals become restless and excitable with tremors and grinding of the teeth. Pruritis is characteristic and the animal rubs against solid objects and scratches with the hind feet. Soon after this, the wool drops from the flank and hind quarters. Gradual incoordination follows and excitement may bring on convulsions and coma. This stage is followed by emaciation and weakness with the animal unable to rise; death soon follows. When animals suspected of having this condition are found, a report should immediately be made to State and Federal officials in charge of animal disease control work who will dispose of the animals affected with scrapie.

9.12 The importance of the detection of vesicular conditions in hogs on ante-mortem inspection cannot be overemphasized. It is only when a vesicular condition is identified and reported in the live animal that a differential diagnosis of the vesicular condition can be readily made. Inspectors performing ante-mortem inspection on hogs should take whatever steps are necessary to assure that no animals affected with a vesicular condition escape

detection. Since lameness of the animals is one of the most prominent symptoms, there should be little difficulty in identifying such animals by having the lots of animals moved or presented for inspection in such a manner that any lameness will be observed. Inspectors should take plenty of time to observe lots of hogs on ante-mortem inspection and require necessary facilities such as adequate lighting and pen conditions for the thorough type of examination that is expected.

In addition to lameness, characteristic vesicles may be observed on the feet around the coronary bands, interdigital spaces, and the foot pads near the dew claws. The entire foot pad may eventually slough off, the posterior edge coming loose first. Vesicles of varying size may also be seen on the snout, lips, oral mucosa, and tongue. There is an early rise in temperature which persists until the vesicles have ruptured when it rapidly returns to normal. Secondary infection may appear at the location of the vesicles, and other infection such as pneumonia and enteritis may follow. All instructions for ante-mortem and post-mortem disposition of animals affected with this condition will be found in sections 9.18 and 11.34, respectively, of the Meat Inspection Regulations.

When hogs are present in excess of the number that will be slaughtered on the day of ante-mortem inspection, careful daily inspection of all slaughtered animals should be made in the pens owned or leased by the establishment. Such examination will be helpful in enabling the inspector to know the general condition of hogs that will later be subjected to thorough ante-mortem inspection on the day of slaughter. When any vesicular condition is observed, the matter should be reported immediately by telephone to Federal and State officials in charge of animal disease control who will make a diagnosis, and instruct you and the plant management concerning procedures that must be followed.

9.13 Calves lacking in vigor and muscular coordination, which can be determined by their inability to walk, should not be slaughtered for human food. Carcasses of young calves that are determined on ante-mortem inspection to be satisfactorily developed may be passed for food on post-mortem inspection when found to be free of disease and conditions outlined in section 11.30 of the Regulations.

9.14 Inspectors should caution against persistent or ex-

treme carelessness in the handling of animals, which will result in injuries causing damage to their flesh. If, after calling attention to unnecessary cruelty, the proper effort is not made to correct the faulty practices, inspectors in charge should report the matter to the local authorities having jurisdiction and also inform the Washington office of the action taken. The inspector should not personally stop practices that are alleged to constitute cruelty to animals. Having given the proper information to local officials charged with the enforcement of local statutes, he should take no action to preempt or to restrict the authority of such officials.

PART 10—POST-MORTEM INSPECTION

10.1 Inspectors assigned to post-mortem duties should observe the condition of rooms and equipment and the clothing of establishment employees to see that they are clean and that the equipment, including sterilizers, wash basins, and facilities for inspection, are in proper working order. For example, the sterilizers should be heated ready for use, hot and cold water should be available in ample quantities at wash basins and other outlets where needed, and liquid soap and sanitary towels should be provided at each wash basin. It is expected that these rules will be observed before operations are begun.

10.2 Each inspector performing post-mortem duties should constantly observe the maintenance and use of sterilizers and wash basins during the day and require that they be properly maintained and used.

10.3 Certain areas have been provided and set apart for the exclusive use of inspectors, as, for instance, the area provided for head inspection of hogs. Establishment employees must not be permitted to encroach on such places to the detriment of inspection work.

10.4 The "U.S. Retained" tags furnished for marking carcasses and parts are considered adequate to meet all requirements. If need for additional types of tags becomes apparent, the inspector in charge should notify the Washington office with full information and recommendations rather than to begin the use of plain tags or other supplemental material.

10.5 The method of tagging carcasses to indicate vari-

ous conditions found on initial inspection may be varied, as directed by the inspector in charge, according to local conditions. One method used with success at several stations is as follows:

Pin-point nodes: Tag low on left foreshank.

Slight tuberculosis: Tag in left axillary space.

Well-marked or extensive tuberculosis: Tag on left belly.

Slight cervical abscess: Tag low on right foreshank.

Well-marked or extensive cervical abscess: Tag in right axillary space.

Cholera, septicemia, etc.: Tag on right belly.

Any condition for which the carcass should not be opened, at least until it reaches the final room: Tag on median line.

For ready identification, the tags printed in black are sometimes used at the head inspection station, and tags printed in red are used at the viscera inspection station.

10.6 The brands "U.S. Condemned" and "U.S. Passed for Cooking" are to be used for marking carcasses and parts. Informal marks and tags should not be substituted for these brands.

10.7 Inspectors are expected and required to make such incisions or inspections as are essential to determine the presence, character, and extent of any condition that might have a bearing on the disposition of the carcass or any of its parts. However, unnecessary mutilation of carcasses or parts that ultimately may be passed for food, and, of course, the unjustified condemnation of carcasses or parts, must be avoided.

10.8 When making inspections of glands or organs requiring the use of a knife, it is essential that the tissues be sliced in such a way that the exposed surfaces may be carefully examined. Hashing glands by a hacking or chopping method which affords no opportunity to examine the cut surfaces is not acceptable.

10.9 The "final" inspector is the immediate supervisor of the slaughtering and related departments to which he is assigned. He is responsible for all matters pertaining to the inspection. This applies not only to the actual final inspection of retained carcasses but also to the sanitary condition of the premises, the condition and operation of equipment, and the work of Division employees who may be under his supervision. Matters involving structural

changes or improvements are generally taken up with the inspector in charge or his designated assistant.

10.10 Post-mortem inspection of "U.S. Suspects" should not be performed until the ante-mortem findings have been received by the post-mortem inspector.

10.11 The routine (other than final inspection) post-mortem inspection of every carcass must include a general examination of the entire carcass (outer surfaces and exposed surfaces of cavities) and of the viscera, in accordance with the following. The inspector in charge is authorized to include any additional examination provided he notifies the Washington office of his action.

(a) Cattle

(1) The methods employed in stunning, shackling, and bleeding the animals should be observed. The animals should be handled promptly. The area where the stunned animals are discharged from the knocking box should be kept clean and as dry as possible.

(i) When captive bolt stunners of the penetrating type are used over the frontal region, pieces of skin, hair, and bone are carried into the brain. When used at the base of the skull, they usually cause extensive hemorrhage in the area. This requires trimming of the neck after the carcass has been split. Proper disposition should be made of hemorrhagic tissue and of the brains that are contaminated with foreign material.

(ii) When a rifle or other firearm is used to stun animals, pieces of the bullet can usually be found scattered within the brain. It is also likely that the bullet will carry some hair, skin, and bone into the brain. Care should be taken to see that brains contaminated with lead particles or other foreign matter are not passed for food.

(2) The heads and corresponding carcasses should be identified by duplicate numbered tags applied by an establishment employee before the heads are removed. The heads should be removed in a manner to avoid soiling them with paunch contents and, of course, the skinned heads should not be permitted to come in contact with the floor. The horns and all pieces of hide should be removed with equipment that is sterilized after its use on each head. This must be done before the heads are washed. The washing of the head should be done by an employee of the estab-

lishment in especially constructed compartments or areas which will control the splash of waste water. The washing should thoroughly cleanse all outer surfaces and thoroughly flush the mouth, pharynx, and nasal passages of each head.

(3) After the head has been placed on proper equipment (standard removable metal head loops or removable hooks that hold the heads by insertion into the foramen magnum), the inspector should carefully observe all surfaces of the head to detect abnormalities and should expose, incise, and examine the mandibular, atlantal (if present), suprapharyngeal, and parotid lymph nodes (two each).

(4) Following inspection of the lymph nodes, an establishment employee should detach the base of the tongue from the head so that the tongue hangs only by its anterior attachment at the symphysis of the mandible, thus giving easy access to the muscles of mastication.

(5) After the tongue has been "dropped," the inspector should incise and inspect the muscles of mastication as indicated in section 11.24 of the Regulations. (If preferred, the inspection of the parotid lymph nodes may be made at this time rather than as indicated above.) The inspector should also make a thorough visual and digital examination of the tongue. Ulcers, scar tissue, and the tonsils should be removed by an employee of the establishment under the direction of the inspector. Lesions resembling actinobacillosis or actinomycosis should be carefully examined by the inspector and incisions made, if necessary, to determine the character and extent of the lesions.

(6) Inspection of the head should be completed before evisceration of the corresponding carcass.

(7) After the head has been removed from the carcass and while the head is being cleaned and inspected, establishment employees place the carcass on the skinning bed (except in a few installations where this procedure is not used). Care must be taken to see that the area is acceptably clean before the carcass is lowered. The head skin must be so manipulated that the tissues of the neck will be protected from soilage, and other precautions must be taken to prevent contamination of any of the meat of the carcass. The front and hind feet are then removed, and the sides and belly of the carcass are skinned. In removing the front feet, care should be taken to expose as little as possible of the tissues of the foreshank and leave a "tie" of the hide completely covering the shank as far down as

possible toward the carpal articulation where the cut is made to remove the foot. Lactating udders are removed at this point in such a manner as to prevent soilage of the carcass with udder contents. The supramammary lymph node should be left attached to the carcass until inspection is completed.

(8) The esophagus should be effectively closed to prevent the escape of paunch contents when the carcass is raised.

(9) When establishment employees move the carcass from the skinning bed, they must use care to see that the exposed parts of the carcass are protected from contact with the floor or with fixed objects. The floor of this area should be cleaned with a squeegee or broom after each carcass is handled. Before or at the time of evisceration, ties should be made at the neck of the bladder, at the rectum, at the point where the small intestine leaves the stomach, and at the point where the esophagus attaches to the paunch. At each of these two last named points, two ties should be made about 4 inches apart, with the contents being stripped from the intervening portion of the intestine or esophagus, respectively, before the second tie is made so that the tissues can be severed with a knife between the ties without any spillage of the contents. Procedures at variance with the above may be accepted if the purpose of the requirements is fully accomplished.

(10) Overall observation of the viscera and entire carcass, especially the body cavities, should be accomplished at the time of evisceration. To facilitate the examination, repeated incisions should be made of the right and left bronchial lymph nodes, the medial and posterior mediastinal lymph nodes, and the portal lymph nodes. The heart should be opened and examined as directed in section 11.24 of the Regulations. Examination of the liver should include opening the large bile duct. This should be done very carefully as cutting through the duct into the liver tissue will interfere with the detection of the small lancet liver fluke. The incision should extend at least an inch through the bile duct dorsally and in the other direction as far as possible. The lungs and liver should be palpated for the purpose of detecting any abnormal condition, whether located superficially or deeply in the organ. The mesenteric lymph nodes, the paunch, and the spleen should be examined and incised if necessary. The junction of the rumen (paunch) with the reticulum (honeycomb) should be

carefully palpated to determine whether there are abscesses at this point.

(11) Rail inspection of dressed carasses, in addition to observation of all surfaces of the carcass, must include palpation (and incision if necessary) of the prescapular, precrural, superficial inguinal (supramammary), internal iliac, lumbar and renal lymph nodes, the region of the kidney, and the pillars and flat portion of the diaphragm.

(12) When lesions of actinomycosis are found in the head but not in the viscera, the incision of the body lymph nodes may be omitted. However, a careful survey of the carcass should be made, including palpation of the region of the body lymph nodes for the detection of possible abnormal conditions. The body lymph nodes must be incised and examined when lesions of actinomycosis are found in the viscera.

(13) The post-mortem examination of cattle that have reacted to the tuberculin test should receive special attention in order to locate all the lesions. As an aid in accomplishing this task, a comprehensive training guide has been developed by the Meat Inspection Division. This guide, entitled "Post-Mortem Inspection of Cattle Reacting to the Tuberculin Test," should be closely followed in conducting this important phase of post-mortem examination. In addition to the U.S. Retained tag number, the identification of the animal should be indicated by the reactor tag number.

(14) The fact that an animal has reacted to the test for brucellosis is not sufficient cause to require special post-mortem technique. Accordingly, the carcass, parts, and viscera of a reactor not classed as a suspect need not be marked by affixing a "retained" tag unless cause other than the reaction to the brucellosis test requires such action.

(15) Washing of carcasses should be deferred until inspection has been completed.

(b) Hogs

(1) Inspectors assigned to head inspection are required to inspect hog carcasses to determine whether they have been properly cleaned. The establishment has the responsibility for properly cleaning hog carcasses before any opening is made for evisceration or dropping the head. Inspectors can assist the managements of establishments in

assuming this responsibility by pointing out many of the factors that influence satisfactory scalding, dehairing, and cleaning. Some of these factors are circulation, water temperature, number of carcasses, and time carcasses remain in the scalding tub; condition and operation of the dehairing machine, including the water temperature and number of carcasses through the machine. These factors may vary considerably in different installations and with the type of hogs slaughtered; however, when given adequate attention, there should be no difficulty in obtaining satisfactorily cleaned carcasses. The knife used to partly sever the head should be sterilized after each head is dropped. The carcass should be presented to the head inspector in such a way as to make the cervical lymph nodes readily available for inspection.

(2) Both mandibular lymph nodes must be carefully sliced and the cut surfaces examined. Other lymph nodes should be incised for examination when necessary. Exposed muscle tissue should be observed for evidence of cysticercosis or for other abnormalities that might warrant retention of the carcass.

(3) Whenever necessary to prevent contamination of the carcass or viscera, the rectum must be tied before evisceration. Establishment employees should exercise care to prevent cutting of intestines and stomach.

(4) Viscera inspection must include palpation of the mesenteric, portal, bronchial, and mediastinal lymph nodes. The liver, spleen, lungs, and heart must also be palpated and all parts of the viscera carefully observed. Whenever necessary and at all times when the carcass has been retained for tuberculosis, "pin-point nodes," or cervical abscesses, the splenic, portal, bronchial, and mediastinal lymph nodes, and the spleen must be incised for inspection.

(5) The viscera inspector should observe the carcasses and, insofar as possible, the methods establishment employees use in handling carcasses and parts.

(6) The rail inspector must observe carefully all parts of the carcass. He should require that bruises, wounds, and other abnormalities be removed by an establishment employee. Care should be taken to detect parasitic infestations, particularly kidney worms *(Stephanurus dentatus)*. The cut surfaces of hams, briskets, and diaphragms should be observed for evidence of cysticercosis. Establishment employees are required to remove the remnants of sper-

matic cords, abscesses, and bruises that may be present in ham facings.

(7) An establishment employee should be required to remove all lymph node tissue from the necks of carcasses retained on account of cervical tuberculosis or cervical abscesses and if the heads are passed for food or for cooking, a careful removal of the mandibular and adjacent nodes should also be required.

(8) In most instances the inspector can determine the character and extent of tuberculous lesions without incision. When they have been detected by palpation and visual examination in swine mesenteric lymph nodes, the incision of such nodes as a part of the final inspection is not required unless the final inspector considers it necessary.

(9) Inspectors performing the final inspection of hogs retained on account of tuberculosis must examine by incision all important body lymph nodes of such carcasses except as provided below:

(i) Incision of the body lymph nodes may be omitted provided careful inspection of the head and viscera shows no lesion other than those in the lymph nodes of the head and mesenteries.

(ii) Incision of the prescapular node may be omitted provided careful inspection shows the prepectoral node and the thoracic pleura to be free of lesions.

(iii) Incision of the precrural node may be omitted provided an examination of the superficial inguinal, sublumbar, and iliac nodes shows them to be free of lesions.

(10) Establishment employees are required to sterilize implements after their use on retained carcasses.

(11) The necks of hog carcasses may be washed after removal of the leaf and scrap fat. The skimmings from the tank receiving the water from neck washing should not be used for edible purposes.

(c) Calves

(1) Calf carcasses should be cleaned and dressed while they are suspended from an overhead rail.

(2) The heads should be thoroughly washed and the cavities flushed in the same manner as cattle heads. Incisions for node inspections may be confined to the suprapharyngeal lymph node unless there is reason to believe that incisions should be made of the other nodes of the heads.

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(3) The viscera including the paunch and intestines must be presented for inspection. Unless directed otherwise by the inspector in charge, the viscera inspection should be by palpation of the heart, lungs, liver and attached lymph nodes, kidneys, and iliac nodes, with any necessary incisions and a careful observation of remaining parts of the viscera.

(4) All exposed surfaces of the eviscerated calf carcass must be inspected. The skins of bruised calves and those affected with grubs as well as those found unclean, must be removed as part of the dressing operations at the time of slaughter.

(5) The adequacy of dressing and cooler facilities to accomplish sanitary handling of the carcass' viscera and parts, rather than the age of the animal as determined by its teeth or weight, should be considered when an establishment proposes to dress so-called large calves. The inspector in charge should determine what inspection steps are necessary on such carcasses to assure that any disease or parasitic conditions are detected.

(d) Sheep

(1) In order to prevent contamination of sheep heads, scalping operations should be delayed until the pelt has been loosened from the rest of the carcass. Horns should be removed at the time of scalping. Nasal and oral cavities should be flushed before heads are placed on workup tables or in chutes. Overall washing of sheep carcasses should be accomplished before any openings are made for inspection or evisceration.

(2) *Viscera inspection:* The abdominal and thoracic viscera should be observed carefully, and the lungs and liver with related lymph nodes and the heart should be examined by palpation. The main bile duct should be opened and examined for parasites. Incision of the bile duct should be made by the eviscerator as part of the dressing operations.

(3) *Rail inspection:* All parts of the carcass should be observed carefully and an examination made by palpation of the area above the popliteal lymph node, and the precrural, superficial inguinal (or supramammary), and prescapular lymph nodes. In palpating these nodes, with the exception of the popliteal, place each node in turn between the thumb and fingers, including as little as possible of the

overlying fat and tissue. The inner surfaces of the pelvic, abdominal, and thoracic cavities should be observed.

(4) In addition to careful observance of established post-mortem procedures applicable to all species, new methods or improved methods are essential to detect all cases of caseous lymphadenitis in sheep carcasses, particularly in those of adult sheep and especially in the body lymph nodes.

Inspectors may by practice acquire a high degree of efficiency in detecting lesions of this disease in most of the principal body lymph nodes by palpation alone, and immediate and careful attention should be given by inspectors in charge and supervisors to developing such efficiency and skill in inspectors assigned to post-mortem inspection of sheep.

Although the exposure and incision of the body nodes is neither necessary nor desirable as a general practice, such procedure should be followed when efficient palpation fails to establish beyond a reasonable doubt that the nodes are free from lesions.

When incision of body nodes is necessary, care should be exercised to leave the nodes in situ and held by natural attachments.

If additional facilities or modifications of existing facilities are necessary for effective inspection of sheep carcasses, inspectors in charge should request that such improvements be furnished promptly and any other necessary measures taken to perfect the inspection for caseous lymphadenitis.

To make certain of the efficiency of inspection of body nodes of sheep carcasses, the inspector in charge or supervisor must put into effect some form of systematic reinspection. At a few establishments where sheep are slaughtered at high speed, it may be necessary to station an inspector regularly at the carcass-dressing rail, beyond the initial inspector's station, to obtain a second palpation of body lymph nodes. The check inspector should, if possible, be stationed at a point remote from the initial inspector's station in order that his attention will not be diverted by the initial inspection. At smaller establishments it will not be necessary to have a check inspector regularly assigned, but the inspector in charge should work out a systematic check inspection according to the needs of the particular slaughtering layout. In many instances, the initial inspector has time for a recheck of the body lymph nodes by palpation or incision as may be necessary.

(5) The final inspector will, of course, make a thorough examination of retained carcasses and viscera. When caseous lymphadenitis is found, the final examination should include incision of the precrural, superficial inguinal (or supramammary), internal iliac, sublumbar, renal, prepectoral, prescapular and popliteal lymph nodes, and of the kidneys and other nodes if the conditions so indicate.

(6) A common condition found seasonally in sheep is sometimes referred to as "wild oats" or "needle grass." This plant material has been identified as a species of stipa, probably stipa comata. These needlelike awns penetrate the skin and lodge in the subcutaneous tissue. Localized inflammations are set up around the imbedded plant particles. When only a few carcasses are affected or the carcasses have only a few lesions of the condition, the foreign material should be removed as a part of the dressing operations in order to avoid extra inspection supervision. When larger lots of affected carcasses or ones extensively affected with the condition are encountered, the carcasses may be placed in the cooler for chilling prior to removal of the foreign material. Such carcasses must be segregated and held under circumstances that preclude any possibility of their being released before the foreign material has been removed.

(e) Horses

(1) Loose hair can be controlled by spraying the bellies, legs, and feet with water prior to slaughter. Adequate measures should be taken to prevent contamination of carcasses and viscera with urine. Hide removal should be accomplished without the carcass contacting the floor or other fixed objects. The evisceration and splitting operation should be performed in such a manner that the carcass does not contact the floor.

(2) *Cervical inspection:* The head, identified with the carcass by duplicate numbered tags, should be removed immediately after skinning. All hide and external ear canals should be excised prior to thorough washing and flushing of the nasal and oral cavities. Following this, the head should be placed on the inspection rack. The inspection should include a general visual examination of the head for cleanliness, palpation of the submaxillary and pharyngeal lymph nodes and gutteral pouch with incision of the parts when necessary to determine the nature and

extent of any abnormality. The nasal septum and turbinate bones should be exposed and given careful examination. This can be accomplished by using one of the following methods or another method found to be satisfactory: (a) Split the head lengthwise and cut the septum from its attachments or (b) cut through the nasal bones transversely with a cleaver at a point in line with the anterior end of the facial crest and pull the nasal bones downward. The purpose of this inspection is primarily to detect glanders but polypi, rhinitis and sinusitis are also revealed. Horse tongues should be examined for tooth lacerations which must be excised. The dark stain frequently seen on the dorsal surface of horse tongues should be removed by excision. The muscles of mastication need not be incised for examination.

(3) *Viscera inspection:* Viscera should be placed in the usual type inspection truck for examination. Palpate the bronchial and mediastinal lymph nodes and lungs and incise when abnormal conditions are found. The heart should be incised as for cattle and examined for endocarditis and melanosis. Palpate the portal lymph node, liver and spleen. Examine the liver carefully on both surfaces. Open the bile duct as for cattle in an examination for flukes. The rest of the viscera and body cavities should be carefully observed for any abnormality. When horse lungs are prepared as edible product, the usual inspection for foreign material in the bronchi should be given.

(4) *Rail inspection:* Palpate the body lymph nodes and observe the carcass for abnormality. Encysted parasites may be found under the peritoneum on the inner abdominal walls. The spinous processes of the thoracic vertebrae in the withers region should be removed and this area as well as the poll carefully examined for fistula. Removal of the first two cervical vertebrae facilitates inspection of the poll area. Equipment used in splitting or cutting the withers and poll regions should be sterilized after each use. The examination for melanosis should be conducted carefully, giving particular attention to the axillary and subscapular space in white or gray horses or when melanosis is found elsewhere. Obviously, this requires that such areas be exposed to view by removing the overlying tissues (dropping the shoulder). The fat and tissues lining the pelvic cavity should be given careful attention, especially along the femoral artery in white and gray horses.

(f) Viscera separation

Since the opportunities for contamination are great, and product is handled at temperatures conducive to bacterial growth, it is important that inspectors of viscera separation operations be especially alert to any condition adversely affecting the prompt, clean handling of warm offal products. The inspector should be thoroughly familiar with both product and handling procedures. It is of paramount importance to discourage excessive accumulation of any unworked product.

As a guide, various organs and products are listed below by specie, along with conditions that require the attention of the inspector.

Beef Products	*Condition*
Cheeks	Contamination, Parasites, Cysts, Sarcosporidiosis, Hair at angle of mouth, Sores, Tooth cuts, Infections
Cheeks	Contamination, Parasites, Cysts, Sarcosporidiosis
Lips	Hair at angle of mouth, Sores, Tooth cuts, Infections, Contamination
Tongues	Foreign bodies, Hair, Tonsils, Pieces of hide, Contamination, Hair sores, Ulcers, Abscesses
Poll meat	Clumps of loose hair, Contamination
Tails	Sections of hide, Contamination, Rectal mucosa
Livers	Abscesses, Carotenosis, Flukes, Cirrhosis, Echinococcus, Sawdust, Telangiectasis, Miscellaneous parasitic conditions
Lungs	All principal bronchi approximating lead pencil size and larger to be split and examined for ingesta, Abscesses, Contamination, Parasites, Melanosis, Miscellaneous infections
Paunches	To be emptied without contaminating the outer surface, All surfaces to be thoroughly cleaned, Parasites, Abscesses

Pork Products	*Condition*
Ham Facings	Scar tissue with infection, Abscesses, Bruises, Hair, Scurf, Contamination
Hearts	To be opened completely and all blood clots removed
Kidneys	Cystic kidneys, Kidney worms, Other abnormalities
Stomachs	Contamination, Removal of stomach worms, All stomachs to be treated as edible product. If unsplit, inner and outer surfaces of casings must be presented for inspection
Chitterlings	Free from fecal matter and contamination—both sides, Nodules, Excess fat to be removed, Ileocecal valve to be removed. If unsplit, inner and outer surfaces must be presented for inspection
Ruffle Fat	Thorn head worm, Small pieces of intestine, Intestinal contents
Cheeks	Loose hair, Teeth marks, Broken teeth, Sections of ear tubes, Pieces of tonsil, Rosin
Brains	Bone splinters, Contamination
Feet	Interdigital tissue, Hair, Toes and claws, Rosin, Machine cuts
Spleens	Contamination, Parasitic conditions, Abnormalities
Crown (Bung) Fat	Hair, Sections of genital organs, Contamination
Livers	Parasitic lesions, Abscesses, Contamination
Weasand meat	Contamination, Parasites, Must be split and washed
Ears, Snouts, Lips, and Head Fats.	Hair, Bruises, Scurf, Rosin, Rings, Ring holes
Heads Passed for Cooking.	Removal of all glands, All product under control at all times
Tongues	Parts of tonsils, Contamination

Note: Due to the difficulties encountered in the inspection of hog tongues, the following procedures are described in detail:

(1) Many hog tongues are lacerated and soiled during and following the dressing operations. The mutilation is caused in large measure by the action of the beaters of the dehairing machine. When this condition exists, all lacerations and punctures in the tongues must be removed by excision. Effective measures should be adopted to prevent mutilation of the tongues. Attention should also be given to the soiled condition of the sound mucous membranes, which, even after washing, not infrequently show distinct evidences of staining from the scalding water or escaped contents of the stomach. When this condition is present, whether the tongues are or are not lacerated, mucous membranes must be removed by scalding. This trimming of tongues and removal of mucous membrances, when required, should be regarded as a part of the dressing operations.

Threadworms are found in tongues of hogs coming from most sections of the country. Unless careful inspection shows that hog tongues are free from threadworm infestation, all hog tongues should be subjected to scalding or other treatment that will remove the mucosa where the worms are imbedded. Such removal of the mucosa should be regarded as part of the dressing operation whether the tongues are to be shipped from the establishment or used within the establishment in the manufacture of meat food products. Threadworms may be found among the papillae at the base of the tongue or imbedded in characteristic zigzag formations in the smooth mucosa on either side of the base of the tongue. Several types of exploring devices when used by properly trained employees work very well in locating threadworms. Abundant light must be provided in the inspection area.

(2) The following two methods of inspecting pork tongues for abscesses have been developed:

METHOD NO. 1.—This method is applicable to hog tongues from sows, stags, and boars. An establishment employee should incise through the midline in the ventral surface of the base or fleshy part of the tongue. This incision need not extend through the dorsal surface. After the incision has been made the entire tongue should be given a very careful and thorough palpation by establishment employees. A tongue found to contain an abscess may be trimmed to remove the abscess if it is encapsulated. The remainder of the tongue may be passed for food if not contaminated in the trimming process.

Inspectors assigned to supervise this part of the viscera separating operation should reinspect a sufficient number of tongues to ascertain that all abscesses are being eliminated. This reinspection should be made while the tongues are warm and should consist of a very careful palpation of each tongue examined.

METHOD NO. 2.—This method is not applicable to tongues from sows, stags, or boars. An establishment employee should carefully palpate each tongue promptly after removal from the hog's head. The disposition of tongues found to contain abscesses should be as described under Method No. 1. The meat inspector supervising this operation should select approximately 10 percent of the tongues that have been passed by establishment employees and reinspect them by thorough and careful palpation while the tongues are warm. If any abscesses are found on reinspection, all tongues prepared previously during the day by this method should be given sufficient reinspection including incising as in Method No. 1 if considered necessary to assure that no abscessed tongues are passed for food.

Since the effectiveness of palpation depends on the tissues being pliable, the importance of performing examination by establishment employees and reinspection by meat inspectors before the tongues become chilled and firm must be considered in establishing inspection routines.

Sheep Products	*Condition*
Tongues	Removal of tonsils, Lacerations, Abscesses, Hair sores, Contamination, Stained tongues to be scalded to remove mucous membrane
Cheeks	Ear tubes, Contamination, Pieces of wool
Livers	Parasites, Cystic conditions, Scar tissue, Abscesses, Flukes
Caul Fat	Bladder worms, Nodules, Abscesses, Contamination
Paunches	To be emptied without contaminating the outer surfaces, All surfaces to be thoroughly cleaned, Abscesses, Parasites
Ruffle Fat	Pieces of small intestines, Contamination, Abscesses, Parasites

Sheep Products	*Condition*
Lungs	Nodular parasites, Abscesses, Melanosis, Abnormal tissue, All principal bronchi to be split (pencil size and larger), Inspection for contamination of bronchi by ingesta
Calf Products	
Tongues	Removal of tonsils, Hair sores, Abscesses, Foreign bodies
Cheeks	Ear tubes, Sections of hide, Contamination
Lips	Sores, Hide at angle of mouth, Tooth cuts, Contamination
Paunches	(To be handled and inspected similar to cattle paunches)
Feet	Removal of hooves, Hide, Hair, Contamination, Identified with carcass until after p.m. inspection is complete
Rennets	When abomasi of calves are used to produce rennet, they do not need to be thoroughly cleaned; They may be emptied of their contents in an edible products department provided the operation creates no nuisance. The containers should be marked "calf rennets" and "inedible."

Pharmaceutical products should be prepared, collected, and stored in such manner that there will be no interference in the preparation of edible products or the inspection of such products.

10.12 A clean aqueous solution of common salt not exceeding 20° salometer strength may be used at official establishments for wetting cloths prior to their application to dressed carcasses of any species, under the following conditions:

(a) The cloths must not exceed in weight or thickness that of the heavy grade of muslin commonly used for clothing cattle carcasses. Aside from unavoidable overlapping

at certain points, the cloths should be applied in only a single layer.

(b) Rolls of cloth such as may be applied in the furrow of the neck and in the renal and iliac regions of cattle carcasses should not be wetted in salt solution.

(c) Salt solution may be applied to carcasses only once and only in the manner hereinbefore specified unless the carcasses are to be salt cured in their entirety in the establishment where slaughtered, in which case measures should be adopted that will maintain the identity of carcasses so treated without material additional supervision. If carcasses enveloped in cloths are placed in bags or other coverings for shipment, such outer coverings should bear prominent and legible marks of inspection.

(d) Carcasses should be branded in the manner prescribed by the Division, and methods should be adopted that will avoid impairment of the legibility of brands by the application of the wet cloths. When carcasses are forwarded from official establishments without removal of the cloths, additional brands, if necessary, should be applied to the carcasses at locations that will be clearly visible at all times without removal of the cloths.

(e) Carcasses should not be clothed in a manner that increases their weight through absorption of water.

10.13 Inspectors should give special attention to assure that contamination of carcasses and parts does not occur when fountain-type brushes are used for washing. Use of this type of equipment frequently results in the transfer of objectionable material from one carcass to another.

PART 11—DISPOSAL OF DISEASED CARCASSES AND PARTS

11.1 Post-mortem inspectors must dispose of hog carcasses affected with either avian tuberculosis or the bovine type according to the published regulations governing disposition of carcasses affected with tuberculosis.

11.2 A general guide in respect to the terms "slight," "well marked," and "extensive" as they apply to tuberculosis nodes is as follows:

Slight.—The lymph node is not enlarged and there is more healthy than diseased tissue.

Well marked.—There is more diseased than healthy tissue with or without some lymph node enlargement.

Extensive.—Lymph nodes are greatly enlarged or nearly all the tissue is involved.

11.3 The form used for reporting the final post-mortem disposition of retained carcasses and parts includes an unlisted tags section for all species. Suspects and condemned carcasses should be reported on the upper part of the form; a brief, concise description of the conditions found on post-mortem examination should be given. Other disease, parasitic and abnormal conditions may be tallied in the lower part of the form.

Unlisted tags

Tuberculosis—cervical lymph nodes only_____
Tuberculosis—mesenteric lymph nodes only_____
Tuberculosis—cervical and mesenteric lymph nodes only.
Cervical abscess—heads passed_____
Cervical abscess—heads condemned_____
Pin-point lymph nodes_____

11.4 For the purpose of uniformity in reporting, inspectors should observe the following: When the head of a hog showing slight tuberculosis lesions is passed for cooking and the carcass is passed without restriction, the head is counted as a separate part and should be so reported. When the entire carcass is passed for cooking, the head and body should be reported as one carcass. When a carcass is passed without restriction or for cooking and the head is condemned, the head should be counted as a separate part and reported as such.

11.5 A small well-encapsulated abscess in a lymph node of a hog head will not necessitate condemnation of the entire head. It may be reported as a cervical abscess and the head passed for food after complete removal and condemnation of the diseased lymph node. If only the head is affected, the lesion should be reported in the unlisted tags and the carcass appropriately identified on the post-mortem report.

11.6 Cattle which have reacted to the tuberculin test and in which no tuberculous lesion is found on post-mortem examination should be described by the phrase: "No gross lesion found".

11.7(a) Specimens of lesions of tuberculosis or those resembling that disease found by veterinarians in the post-mortem examination of nonreactor bovine animals should

be mailed to the Animal Disease Eradication Diagnostic Laboratory, Veterinary Quadrangle, Ames, Iowa.

(b) When considering nonreactor tuberculosis suspect animals, and a laboratory diagnosis is necessary to determine the disposition of a carcass or part, duplicate specimens of the lesions should be forwarded to the Biological Control Laboratory, Meat Inspection Division, ARS, Building 72, Agricultural Research Center, Beltsville, Md. In such cases Form MI–403–8 should indicate the carcass or part is being held pending laboratory diagnosis.

(c) Specimens sent to a laboratory for examination should be preserved in a 10-percent formalin solution. Ratio of solution to tissue should be 2 to 1. The case number as shown on Form ADE 6–35 should be shown in the upper right-hand corner adjacent to the establishment number on the specimen record for inspectors, Form MI–403–8, which accompanies the specimens to the laboratory. Specimens of skin lesion should not be forwarded for examination.

11.8 Brucellosis reactors should be reported on a separate Form MI–403–6. This form should not be used for reporting any animal not classed as a reactor to the brucellosis test. On the report the reactor should be identified by the number of the official reactor tag affixed in the field, or if it is not present, other identifying ear-tag numbers should be listed. Where no tags remain, record any identifying features or characteristics of the animal. If a "retained" tag is also used, the number should follow below the reactor or other ear-tag number. Each reactor should be recorded separately on the report under the heading "Brucellosis Reactor." This term is regarded as sufficiently informative for all reporting purposes unless the carcass is retained. In the latter case the term "Brucellosis Reactor" should be followed by the diagnosis or cause for retention and a description of the lesions or conditions placed opposite the "retained" tag number.

The names of owners should not be given on Form MI–403–6. A carbon copy of the report should be sent to the veterinarian in charge of the Animal Disease Eradication Division in the State in which the reactor originated. A copy of the 403–6 report may be sent to the State livestock sanitary official.

Brucellosis reactors marked as suspects and those retained on post-mortem inspection for causes other than

being a reactor should be recorded also on Form MI–403, "Ante-Mortem and Post-Mortem Inspection Summary" in the regular way for the disease or condition causing the retention, but without a notation that the carcass was that of a brucellosis reactor. Otherwise, no entries regarding brucellosis reactors are necessary in making up Form MI–403.

Inspectors performing ante-mortem and post-mortem inspection should give particular attention to assure that all brucellosis and tuberculosis reactors slaughtered are identified and reported. Form ADE 1–68 "Report of Brucellosis and Tuberculosis Reactors Slaughtered, that are Not Properly Identified when Received" should be completed under the following conditions:

(a) Whenever the "B" or "T" brand is missing or not legible on the left jaw, or whenever the reactor tag is not in place on the left ear. Report of such improper identification should be furnished to the State and Federal Livestock Disease Regulatory official in the State from which the animal originated.

(b) Whenever reactors are slaughtered without prior notification to inspectors, a report should be made to the Animal Disease Eradication veterinarian in charge, of the State in which the cattle were purchased. The slaughter of reactors should not be delayed because of lack of identification or shipping permits. After such cattle are slaughtered, all details concerning lack of identification should be forwarded in the report as outlined.

11.9 Testicles from bulls that have reacted to the brucellosis test must not be passed for food purposes.

11.10 Animals known to have recovered from listerellosis may be slaughtered as suspects. If found free from disease conditions which would require other disposition, the carcass and viscera may be passed for food but the head should be condemned.

11.11 Hogs affected with atrophic rhinitis may be identified by a characteristic disfiguration of the nose and complete or almost complete absence of the nasal turbinate bones. Small amounts of pus or catarrhal exudate may be found in the nasal sinuses. The soft tissues of the turbinates may be present but folded against the nasal cavity wall, since the supporting bony structures have disappeared. Abscesses or caseous necrotic lung lesions that are well circumscribed have been found in old cases and are probably due to inhalation of tissue particles or exu-

date from the nose during the active stage of the disease. This condition is usually localized and the tissues of the head that are used for food can be removed without contamination.

11.12 There is convincing evidence that the so-called lymphatic leukemias, pseudoleukemias, and lymphosarcomas are related variants of one disease, which is a malignant neoplasm of lymphatic tissue. The term "malignant lymphoma" has been widely used in the veterinary profession to describe this disease. Accordingly, when veterinarians encounter this condition in the conduct of their post-mortem work, it should be reported as "malignant lymphoma."

11.13 Deposits of melanin are normally found in the surface tissue of the tongue, brain, lips, and palate of certain animals.

When not associated with characteristic malignant tumor formation, deposits of melanin located in the muscle, connective tissue, periosteum, and fat must be radically removed. After removal and condemnation of the affected portions the unaffected portion of the carcass, organ, or part of the carcass may be passed for food.

If the character and location of the melanin deposits are such that complete extirpation is difficult and uncertainly accomplished or if the deposits render the organ or parts unfit for food, the affected organs or parts must be condemned. When melanin deposits are distributed in the carcass or part in such manner that removal is impractical, the carcass or part must be condemned.

The slight melanin deposits occasionally found in the spinal meninges are not considered significant unless they are also present in the sheaths of the spinal nerves and extend into the meat. If such is the case, it may be necessary to bone the affected part or parts to remove the deposits of melanin.

In hogs, uniform melanin deposits over the skin or in cirumscribed areas in the skin need not be removed unless the character is such that melanin deposits are tumorous or smeary.

When melanin deposits are associated with characteristic malignant tumor formation, disposition shall be made in accordance with sections 11.12 and 11.14 of the Meat Inspection Regulations.

11.14 The disposition of bled carcasses that have been left unopened an unusually long time due to a breakdown,

careless handling, or other exigency is affected by many factors, such as the size of the carcass, external temperature, kind and amount of contents of stomach and intestines, and the period of delay in evisceration. It is therefore impossible definitely to fix time limits that will determine the disposition of the carcass. The distinction between local or superficial absorption of intestinal gases and the changes produced by actual or incipient putrefaction in the tissues must be taken into account. It may be possible to remove the first, but not the second. Therefore it is imperative that disposition be based on post-mortem findings rather than on the length of time the carcass is left unopened. In many cases, it is desirable to delay final disposition until the retained carcasses have been thoroughly chilled and inspection made part by part. The above does not void the time limit required in section 10.16 of the Regulations pertaining to hyperimmune swine.

11.15 All specimens of diseased tissues should be sent for examination to the Biological Control Laboratory, Meat Inspection Division, ARS, Building 72, Agricultural Research Center, Beltsville, Md. Inspectors should be encouraged to use the laboratory to obtain information necessary for making proper disposition.

Naturally, the ante-mortem and post-mortem findings must be considered along with the report of histological examinations. Materials for packing and forwarding specimens, such as 10-percent formalin solution, microscope slides for blood smears, bottles, mailing tubes, and franks, should be readily available to all veterinarians who need these supplies. No specimens other than those packed in 10-percent formalin solution should be forwarded for examination. The ratio of solution to tissue should be 2 to 1.

11.16 Completion of the reverse side of Form MI 402–2, "Identification Tag—Ante-Mortem," to show the disposition of the suspect on post-mortem examination may be a duplication of work since these findings must be recorded on Form MI 403–6, "Report of Final Post-Mortem Inspection of Retained Carcasses." Form MI 402–2 is a station record used primarily to convey information from the ante-mortem inspector to the final post-mortem inspector, and use of the reverse side of the form to record post-mortem disposition is not required. However, it may be used for this or other purposes if the inspector in charge thinks it is necessary.

11.17 In preparing Form MI 403, "Ante-Mortem and Post-Mortem Inspection Summary," the actual slaughtering time for the species involved should be recorded by the final inspector in the block where he signs the form. A statement such as "5 hours" is sufficient.

PART 13—TANK ROOMS AND TANKS

13.1 Sufficient tanks or melters and equipment of ample capacity must be provided for the efficient handling of inedible and condemned material. Mechanical means should be provided to transfer condemned products into properly marked water-tight metal containers. The door between the viscera-separating or slaughtering department and the tank-charging room of the inedible products rendering department should be a solid, self-closing door, or double-action door completely filling the opening. Inedible and condemned material should not be allowed to accumulate from one day to another except in unusual cases. Pipes, chutes, and similar equipment used to convey material from edible products departments to inedible products departments must be effectively hooded and vented when necessary to prevent objectionable odors in edible departments. Inspectors must be intimately acquainted with the purposes of all pipelines and chutes. Metal containers intended for use in handling inedible or condemned products must be watertight and properly identified.

13.2 Besides knowing that tanks are properly equipped with condensers or other appliances to suppress odors incident to inedible rendering or drying, the inspector should know that the equipment is being used for the purpose intended in a manner that effectively controls objectionable odors.

13.3 Unborn calves should be skinned in a properly enclosed area situated in other than an edible products room and in such a manner as to relieve the inspector of undue supervision. Inspectors must never permit the collection or handling of unborn calves except in areas that are under immediate supervision or positive control that will absolutely prevent the removal of material from the area without its being destroyed for food purposes.

13.4 Identifying marks or numbers on carcasses of animals tanked in acordance with section 13.3 of the regulations should be recorded on Form MI 406-2.

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13.5 Some factors that are considered in granting permission to bring dead animals on the premises of an official establishment are:

(a) Adequate and suitable rendering facilities.

(b) Acceptable means of conveying the dead animals to the tank-charging level.

(c) Ability of the establishment to promptly handle and tank the dead animals in addition to inedible and condemned material usually present at the establishment.

(d) Whether the receiving and handling of dead animals is likely to create a nuisance.

PART 14—TANKING AND DENATURING CONDEMNED CARCASSES AND PARTS

14.1 Identifying numbers or marks on condemned carcasses and products, the numbers of seals placed on the tanks, and the time of sealing and breaking the seals, together with the identity of the inspector, should be recorded on the daily tanking form.

14.2 It is not practical to require that contents of tanks be cooked a certain length of time to render them unfit for food purposes, because of the varied types of equipment, kind and quantity of contents, heating processes, and the like. The use of equipment such as crushers or hashers for pretanking preparation of condemned carcasses, parts, and viscera in the inedible materials departments of most establishments has been found to give inedible character and appearance to the material. The use of washing equipment in connection with hashers for viscera does not affect this determination. In establishments using such equipment, the inspection supervision of condemned carcasses and product should be maintained only until this material is crushed or hashed. Inspectors should give the usual supervision to obtain prompt and sanitary handling of the crushed or hashed material like all other inedible materials in the inedible rendering department. Conveying systems, rendering tanks, and other equipment used in the further handling of the crushed or hashed material need not be sealed or locked. In cases where rendering tanks contain condemned material treated as outlined above, as well as condemned material not so treated, the tanks must be sealed until all of the contents are destroyed for food purposes. If the condemned material is not

rendered in the establishment where produced, sufficient crude carbolic acid or cresylic disinfectant should be added to it at the time of crushing or hashing to positively preclude the use of the material for food purposes after removal from the establishment.

If the condemned material is not rendered in the establishment where produced, crude carbolic acid or cresylic disinfectants should be added at the time of crushing or hashing. The denaturant added to condemned material by establishment employees under supervision of meat inspectors should be limited to the smallest amount necessary to adequately destroy the product for human food purposes. This may be accomplished by applying the denaturant in the form of a fine spray.

14.3 The addition of excessive quantities of denaturing oil to rendered animal fat derived from inedible or condemned materials should be avoided.

14.4 The denaturing oil or No. 2 fuel oil should have distinct denaturing properties, both in odor and taste.

14.5 Kerosene, denaturing oil, or No. 2 fuel oil should not be used to denature condemned carcasses or product when tanking facilities are not available. Crude carbolic acid and also cresylic disinfectants may be used for denaturing condemned carcasses or product.

14.6 Rendered inedible fat is not considered to resemble edible product if the inedible characteristics of either color, odor, or taste, singly or in combination, are readily apparent. In official establishments, full responsibility is placed on the inspector in charge and his assistants to see that all fat derived from inedible or condemned material that has the physical characteristics of color, odor, and taste of an edible product is denatured sufficiently to distinguish it from edible product.

14.7 Collecting, cooking, dyeing, and washing condemned livers that are to be used for fish food should be accomplished in equipment set aside for this purpose. All operations in this connection should be conducted so as to create no nuisance and so as not to interfere with inspection. These livers should be kept under close supervision until they have been effectively denatured. Accurate temperature control and records should be maintained in order to assure freezing of livers condemned on account of fluke infestation and intended for use as fish food.

14.8 The bile from condemned livers may be collected in official establishments when handled as follows:

Collection should be in the inedible products department of establishments or in the slaughtering department, provided adequate facilities are available and collection does not interfere with sanitary handling of products or the conduct of inspection.

Sodium hydroxide should be added to give the mixture a sodium hydroxide content of not less than 5 percent. The mixture should be allowed to stand 24 hours before shipment. The material should be labeled "Sodium Hydroxide Not Less Than 5 percent by Weight. For Manufacturing Use Only."

Bile from the condemned livers of sheep and goats also may be released under the same conditions as outlined in the preceding paragraph. The words "ox bile," "sheep bile," or "goat bile," as the case may be, should appear on the label. In the case of mixtures of bile from any two or all three of the sources mentioned, the label should indicate the sources of such bile.

Such properly labeled tight containers which are thoroughly clean on the outer surface may be stored in the edible products departments and may be shipped from the establishment in the vehicles containing inspected and passed products.

PART 15—RENDERING CARCASSES AND PARTS INTO LARD, RENDERED PORK FAT, AND TALLOW, AND OTHER COOKING

15.1 Carcasses and parts passed for cooking should be held under strict control at all times. Trucks and containers used to hold and convey product passed for cooking should be conspicuously marked and equipped with a sealing device.

15.2 Edible rendered fats containing tank water in first stages of sourness may be reprocessed if the handling is begun promptly after its detection. There is no provision for rehandling for food purposes rendered fats that contain tank water beyond the first stages of sourness. The fats may not be mixed with sound edible product in any proportion as a recovering process. The product should be retained until further approved processing determines its final disposition. Treatment of rendered fats

may be undertaken immediately without waiting for a report from the laboratory.

15.3 Cod, kidney, and breast fats bearing the marks of Federal inspection may be admitted into official establishments for edible purposes provided the fats are clean, sound, and otherwise fit for human food.

15.4 Salt used to settle rendered fats should be free from extraneous material that indicates contamination with filth but may contain insoluble mineral matter that does not remain in the rendered fat.

PART 16—MARKING, BRANDING, AND IDENTIFYING PRODUCTS

16.1 Material submitted by establishments through the office of the inspector in charge or his designated representative for approval by the Washington office should be carefully examined to insure that it meets the requirements of the applicable Regulations.

Only legible imprints of required markings should be submitted for approval or used in an official establishment. Approval of the marks of inspection appearing in newspaper advertisements, billboards, and the like is not necessary, although if the opportunity is afforded to preview such matter locally, the markings should conform to the standards. The mark of Federal inspection should not be used in such advertisements in a misleading way.

16.2 The establishment will be required to furnish all brands, including replacements, as they become necessary. When received, new brands should be delivered immediately into the custody of a Division employee and the approval and use of these brands should be in accordance with the Meat Inspection Regulations.

16.3 Brands bearing the inspection legend should be uniform in size and design and in the exact form of the official brands.

16.4 The control of brands includes those held in supply or storage rooms as well as in service. The owner or operator of an official establishment should make mutually satisfactory arrangements with the inspector in charge to carry out the foregoing.

16.5 The Washington office no longer maintains property records of metal brands bearing the inspection legend. It is not necessary to report lost or unserviceable brands

to Washington. Unserviceable brands should be properly defaced and disposed of at the station.

16.6 Whether lost or unserviceable brands should be immediately replaced by the establishment is a matter to be determined by the inspector in charge. He determines the number of brands needed to properly meet requirements at the establishment involved.

16.7 An up-to-the-minute inventory of all brands bearing the inspection legend, whether in use or in storage, should be kept at each station.

16.8 Application of the marks of inspection to clothing, walls, posts, and the like must be discouraged. Brands bearing the marks of inspection or other marks should be kept reasonably clean while in use. Facilities for supplying ink to brands should be free from contaminating material. A clear legible imprint of an approved brand cannot be made with a worn or mutilated brand. So-called grade brands, buyers' brands, and marks signifying rabbinical inspection should be placed so as not to obliterate, or be confused with, required markings.

16.9 The legibility of the marks of inspection has been improved in some cases by drilling two small holes (about one-sixteenth inch in diameter) through the face of the hot-iron brands to permit the escape of steam that forms when the hot brand comes in contact with the wet surface of product. The use of cast steel burning brands results in improved and more legible inspection legend imprints on cured products.

16.10 Only approved branding ink should be used. Purple branding ink is composed of "FD&C Violet No. 1 dye, water, alcohol, and sugar." Acetone may be added to shorten drying time. Marking pencils containing FD&C No. 1 dye should be used for marking meat cuts and carcasses.

16.11 A hot ink brand equipped with a thermostatic control to regulate the temperature of the electrically heated burning element greatly improves branding on meat, meat byproducts, and meat food products. Ink for hot brands may be prepared without sugar; an acceptable dye and specially denatured alcohol 23A (alcohol plus 10 percent of acetone) may be used if desired.

16.12 Official grading terms such as Prime, Choice, Good, Standard, Commercial, and Utility, and the letters AA, A, B, and C, which are associated with these official grades of meat of cattle, sheep, and calves, may be used in

official establishments only on meat graded as such by an official representative of the Federal Meat Grading Service.

Wholesale and retail cuts derived from carcasses bearing an official grade designation may be identified with the same grade designation as appears on the respective carcass from which the cut is derived.

These instructions do not apply to the terms "Army-AA," "Army-A," "Army-B," or similar terms applied to meats or the package thereof in conjunction with the standard Army veterinary inspection stamp by inspectors of the United States Army.

16.13 Impressions of grade markings applied to meat in official establishments under the supervision of an official representative of the Federal Meat Grading Service need not be submitted to the Washington office for approval if they are in conformity with the markings illustrated in this publication. However, such impressions should be approved by the inspector in charge prior to use. Grade markings, other than those illustrated, should be submitted to the Washington office for approval in the usual manner.

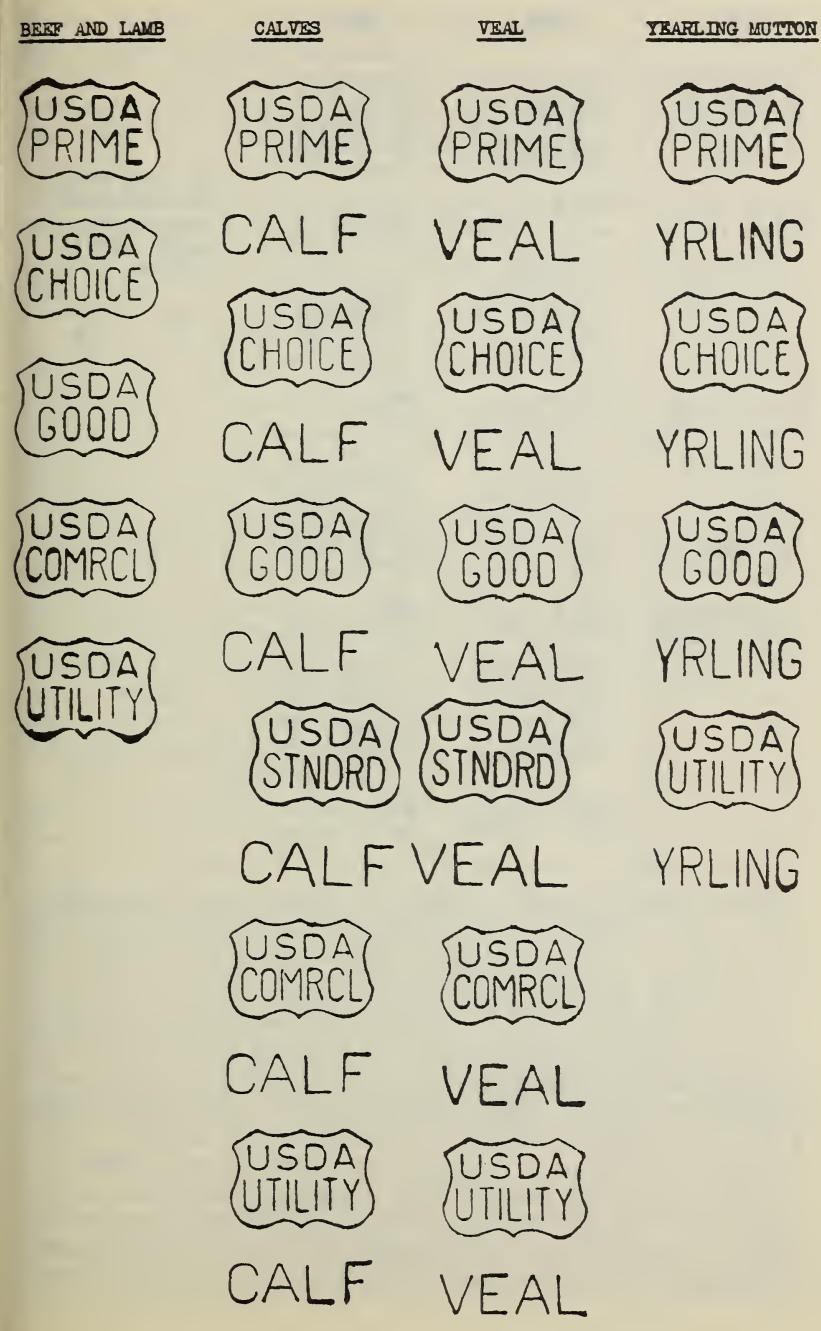
The grade rollers usually contain the initials of the grader, and many of the older rollers contain the abbreviation USDA, in addition to the marks shown below and on pages 84, 85, and 86.

16.14 After carcasses are washed and clothed each half should be legibly marked "U.S. inspected and passed."

16.15 Carcasses conditionally passed for food on account of Cysticercus bovis as prescribed in section 11.24(f) of the Regulations may be marked with the inspection legend and establishment number at the time they are placed in a freezing compartment maintained under lock or seal.

BEEF AND LAMB	CALVES	VEAL	YEARLING MUTTON
U. S. PRIME	U. S. PRIME CALF	U. S. PRIME VEAL	U. S. PRIME YRLING
U. S. CHOICE	U. S. CHOICE CALF	U. S. CHOICE VEAL	U. S. CHOICE YRLING
U. S. GOOD	U. S. GOOD CALF	U. S. GOOD VEAL	U. S. GOOD YRLING
U. S. COMRCL	U. S. COMRCL CALF	U. S. COMRCL VEAL	U. S. UTILITY YRLING
U. S. UTILITY	U. S. UTILITY CALF	U. S. UTILITY VEAL	U. S. CULL YRLING
U. S. CUTTER	U. S. CULL CALF	U. S. CULL VEAL	
U. S. CANNER			
U. S. CULL			

MUTTON	STAG	BULL
U. S. CHOICE MUTTON	U. S. CHOICE STAG	U. S. CHOICE BULL
U. S. GOOD MUTTON	U. S. GOOD STAG	U. S. GOOD BULL
U. S. UTILITY MUTTON	U. S. COMRCL STAG	U. S. COMRCL BULL
U. S. CULL MUTTON	U. S. UTILITY STAG	U. S. UTILITY BULL
	U. S. CUTTER STAG	U. S. CUTTER BULL
	U. S. CANNER STAG	U. S. CANNER BULL


BEEF AND LAMB
CALVES
VEAL
YEARLING MUTTON
USDA PRIME
USDA CHOICE
USDA GOOD
USDA COMRCL
USDA UTILITY
USDA PRIME
CALF
USDA CHOICE
CALF
USDA GOOD
CALF
USDA STNDRD
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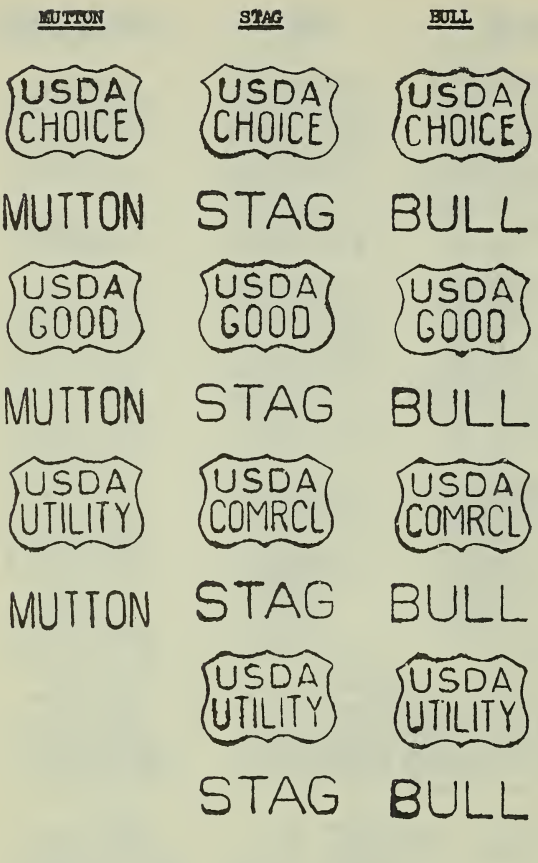

The grade rollers usually contain initials identifying the grader, such as

D A

16.16 Calf carcasses shipped from one official establishment to another with the skin attached may be marked at the second establishment after the skin has been removed with the receiving establishment's number and inspection legend. This in no way relieves the responsibility of placing legible brands on each quarter of the carcass at the originating establishment. Cuts taken from carcasses marked at another official establishment may be branded with the inspection legend and identifying number of the official establishment in which the fabrication is done.

16.17 It is not practical to designate the location and number of brand imprints to be applied on carcasses because of variations in local conditions and in the further processing of the carcass. More than the required mini-

mum marks of inspection may be placed on carcasses as local circumstances warrant.

16.18 Beef tenderloins should be individually marked with the inspection legend and establishment number before they leave the official establishment.

16.19 Pork stomachs are considered meat byproducts rather than animals casings even though intended for use as containers of meat food products.

16.20 The use of metal clips or staples to affix labels or tags to meat food products is not permitted because of the possibility of metal inclusion in product.

16.21 Form MI 408–1 properly modified to describe clearly the product transported may be used to cover the shipment of product to be further processed as provided for in section 16.13(a) of the Regulations. This form is to be used, of course, in addition to the certification required in part 25 of the Regulations.

16.22 If not otherwise specified, statements such as "cereal added," "nonfat dry milk added," "artificially colored," and the like should be placed on the product or on material to be attached to the product, in the order in which the additions normally are made in processing the article.

16.23 It is not practical to state specifically the exact size or weight of products customarily sold at retail intact. Factors that must be considered are: Class of product, geographical distribution, customer expectancy, etc.

16.24(a) Branding the word "tender" or any of its derivatives on heated and smoked pork products to imply that the article has been subjected to a process lending a tenderizing effect is done only at the establishment at which the processing takes place. This is with the provision that the product is subjected to sufficient heat to attain an internal temperature of at least 140° F. This temperature is also required for pork products bearing the words "ready to eat" with the understanding that the finished product will have the characteristics of a ready-to-eat article. The process to be used and the internal temperature that a product will attain should be furnished when marking terms mentioned above are submitted for approval.

(b) Use of the term "cooked" or "fully cooked" on heated and smoked pork product is acceptable only when the processing results in product exhibiting the usual characteristics of a fully cooked article, such as partial

separation of the meat from the bone, easy separation of the tissues, and a cooked color, flavor, and texture throughout the product. This usually requires a minimum internal temperature of 148° F. Proposals for the use of these terms should be accompanied with the full description of the process and internal temperature attained when the marking material is submitted for approval.

16.25 Spice extractives may not be listed as spices in the list of ingredients but may, if desired, be listed as flavoring. Powdered onions, powdered garlic, and powdered parsley may be declared as flavoring, but onions, garlic, and parsley used as such should be listed as onions, garlic, and parsley in the ingredient statement. Dehydrated onions (chips), dehydrated garlic, and dehydrated potatoes should be listed as such.

16.26 As various kinds of cheese are prepared under definitions and standards of identity promulgated by the Food and Drug Administration of the Department of Health, Education and Welfare, the various cheeses used in the fabrication of meat food products should be shown in the statement of ingredients under the name outlined in the Standard of Identity. If the cheese ingredient is featured in the name of the product, it may be shown by the unqualified term "Cheese."

16.27 When tags, tissue strips, bands, and the like are used on which to apply the list of ingredients, only applicable required markings should be included thereon. However, if nonrequired features are added, then all applicable required labeling features should be shown. To illustrate: If the name of the product is added on a tag bearing the list of ingredients intended for use on bologna, that side of the tag bearing the two features should be completed by adding the name and address of the firm.

16.28 The identity of all ingredients through all stages of fabrication of a meat food product must be maintained. A positive system which will assure that the statement of ingredients definitely reflects the kind and arrangement of all ingredients in the compounded products should be followed. Do not place reliance on information carelessly gathered.

16.29 Pork stomachs should be listed as such in the statement of ingredients, and not as pork tripe. Skinned pork jowls may be listed as pork.

16.30 The terms "pork," "beef," "veal," "mutton," and

"goat meat" are acceptable regardless of the anatomical derivation of the meat, except that tongues and hearts shall be specifically named; for example, pork tongues and beef hearts. The Washington office may require specific declaration of meat ingredients on labels for such products as chili con carne, chili con carne with beans, corned beef hash, and ham spreads. A declaration such as "beef cheeks" or "pork cheeks" should be used for untrimmed cheeks, that is, cheeks with the glandular material attached.

16.31 The designation "boned pork heads" is applicable to denote meat and meat byproducts from pork heads, provided the relative amount of muscle tissue is not less than that normally present on pork heads.

16.32 The term "cereal" is acceptable to denote one or more meals or flours derived from cereal grains without more specific declaration.

16.33 Meat byproducts such as beef tripe, pork stomachs, pork livers, and pork fat, should each be specifically declared.

16.34 When cured meats are used as part of a fabricated product for which minimum meat requirements have been established, consideration should be given to the amount of added substances in the cured meat when calculating the formula on the fresh-weight basis.

16.35 Smoked meats such as ham or bacon used in fabricated product should be declared as "ham" or "bacon," as the case may be, in the list of ingredients so that the smoked product will be identified.

16.36 Applicable marks of inspection should be placed on the shipping container of permissible combinations of meat, meat food product, or meat byproduct, with articles other than meat, meat food product, or meat byproduct.

16.37 If an immediate or true container serves also as a shipping container, the marks of inspection, as well as the other required features, should be applied.

16.38 Markings other than the inspection legend and establishment number, applied to shipping containers by stencils, pencil marks, or in print, may be used with the approval of the inspector in charge. Such markings must not be false or misleading. They may be used in addition to required markings but not in lieu thereof.

16.39 Domestic meat labels that have become detached from the shipping container of federally inspected product,

may be replaced with domestic meat labels of the receiving official establishment to facilitate further shipment after proper identification of the product has been made.

16.40 The marking required on the shipping container of inedible rendered fat need not be submitted to the Washington office for approval.

PART 17—LABELING

17.1 Although there is a connection between parts 16 and 17, each part is a separate and distinct entity. Both deal with the identification of product; part 16, by application of lettering or affixing of tags or labels directly to the product and part 17, by the labeling of the immediate cover or container. In some instances the fulfillment of the requirements of part 17 eliminates the necessity of compliance with part 16. In a broad sense, labeling requirements are to assure that a true and clear picture of the product is available to the consumer.

17.2 No reference to Federal meat inspection is permitted on labeling material except as it is embodied in the inspection legend.

17.3 Large containers such as tierces, drums, barrels, and fiberboard boxes which enclose loose or unpackaged product are true containers and as such must lend themselves to the labeling requirements. Whether or not all markings are applicable depends on the kind of product. It is not practicable to apply a statement of ingredients to a container enclosing more than one type of fabricated product. See the marking requirements imposed by part 16.

17.4 Labeling may consist of a combination of printing, stenciling, box dies, and the like, for large-size true containers and for shipping containers. Crayons, marking brushes, and the like, are not acceptable for applying any required labeling features to such containers except the statement of the quantity of contents.

17.5 While stencils, box dies, and labels for large-size true containers and for shipping containers may be used with the provisional approval of the inspector in charge, the inspection legend in any form must be approved by the Washington office.

17.6 Containers bearing only approved markings and intended for use as an enclosure for federally inspected product may be used for display or advertising purposes

without approval of the Washington office. It is not necessary to mutilate such containers to preclude their future use.

17.7 Properly labeled or marked product may be covered with loosely woven stockinette, provided the marks are plainly visible through the covering.

17.8 The establishment number may be embossed on either the bottom or cover of hermetically sealed containers.

17.9 The date of canning should be shown in code form or otherwise on the metal caps for hermetically sealed glass containers of fully processed product. The identity of the contents should be shown in a similar manner when such identity cannot be positively established by other means. These features can be legibly and permanently applied with permanent ink, such as lithographer's ink, and a mechanical stamping device immediately after the cap is affixed to the glass container.

17.10 Labels used directly on and in connection with meat food products may be, and on occasion have been, sources of contamination. For example, water-soluble or fat-soluble ink used in printing labels may become transferred to the product. The paper or other substance constituting the label may contaminate the product through disintegration, presence of soluble components, or the like.

It would not be practicable for the Washington office to control or anticipate such misuse of labels, even though it does, in some instances, pick up probable objectionable conditions. The only adequate control is the supervision over labels exercised by inspectors at establishments. Inspectors should, therefore, take precautions to assure that a label offered for use at an establishment is—

(a) Approved in accordance with the Regulations.

(b) Used on the product for which it is applicable as set out in the terms of the approval and in the Regulations concerning the composition of the product.

(c) Placed on product or container in such manner that all of the required features appear on the principal display panel.

(d) Used on product which offers sufficient contrast in color so that the required features printed on transparent coverings are prominently displayed.

(e) Printed with permanent ink, all of the required features being clearly legible.

(f) Such as will not result in contamination of the product.

17.11 An inspector can readily see ink that has been transferred to the product, or a label that has disintegrated or corroded. But he faces a different problem with substances used in the manufacture of plastics and paper coatings. Generally, manufacturers of plastic films, coatings, and containers present to the Washington office, samples of their materials and a statement of their composition in order to have their acceptability determined before making deliveries to inspected establishments. If the inspector has a question concerning the acceptability of such materials, he should send a sample of the material, with all identifying marks, the name and address of the manufacturer, and any other pertinent information, to the Washington office, for advice. Aluminum foil (containing no lead) is acceptable from a toxicity standpoint for use in direct contact with product, although when in contact with well salted product corrosion may take place to an extent that would make its use undesirable.

17.12 A standard of composition has been identified for each product for which a label has been approved. These standards of composition include the minimum meat content and in some instances they identify the maximum amount of water, binder, extenders, fat, and other meat or meat byproduct that may be used. Many of the standards are contained in the Meat Inspection Regulations and some appear in Meat Inspection Memorandums. Others are not published but are made effective through our label control program by the approval or disapproval of labels. When labels are submitted for approval for a product for which a standard of composition has not been published, it must be accompanied by the formula and a complete description of the product's preparation so that the person reviewing or supervising the use of the label may determine if the label is intended for, and is used on, product complying with its standard of composition.

17.13 Inspectors should report all new processing methods to the Washington office. The report should include new types of equipment and merchandising practices that might have an effect on the character of the finished product or affect standards of composition and labeling.

17.14 When deciding on a common name for a product,

the consumer's knowledge rather than that of the meat industry should be considered. For instance, in the packing industry "picnic" is the common name for a product, but since it is not well known to the public as such, it should be described as a "pork shoulder picnic" in order to identify it adequately. The name of the product applies to the finished article; the ingredients are listed in the order of the quantities used in the preparation of the product.

17.15 When fried pork skins are prepared from skin removed from smoked pork bellies, names such as "fried pork skins," "fried bacon skins," or "fried bacon rinds," may be used to designate the finished product. When labeling material is submitted for approval, the kind of skin used in the product should be stated.

17.16 If the term "spice" or "spices" is used in the list of ingredients, it must refer to whole or ground natural spices. Spices may, however, be covered by the general term "flavorings" in the list of ingredients.

17.17 When the term "farm" or "country style" is used in connection with sausage, the product must be prepared with natural spices to the exclusion of oleoresins, essential oils, and other spice extractives. Seasoning materials such as monosodium glutamate and hydrolyzed plant protein are not expected ingredients of "farm" or "country style" sausage.

17.18 Although nearly every ingredient in a product contributes to its flavor, such substances as parsley, pistachio nuts, pimientos, and pickles, which are not added to a product solely for flavoring purposes, must be specifically named. Do not include them under the broad term "flavoring."

17.19 Pimento is applicable to allspice, whereas pimiento refers to the cone-shaped thick-walled Spanish sweet pepper. Other varieties of sweet peppers, such as the common bell-shaped variety, are listed as sweet peppers.

17.20 The following applies in listing the ingredients used in the preparation of meat food product:

(a) The terms "pork," "beef," "veal," "mutton," and "goat meat" are acceptable regardless of the anatomical derivation of the meat, except that tongues and hearts should be specifically named, for example, pork tongues and beef hearts. The Washington office may require specific declaration for meat ingredients on labels for such products as chili con carne, chili con carne with

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beans, corned beef hash, and ham spread. A declaration such as "beef cheeks" or "pork cheeks" should be used for untrimmed cheeks, that is, cheeks with the glandular material attached.

(b) Meat byproducts such as beef tripe, pork stomachs, pork livers, and pork fat should be specifically declared.

(c) The designation "boned pork heads" is applicable to meat and meat byproducts from pork heads provided the relative amount of muscle tissue is not less than that normally present on pork heads.

(d) The term "cereal" is acceptable to denote one or more meals or flours derived from cereal grains without more specific declaration. Bean flour, soya flour, or potato flour should be declared by name because they are not classed as cereal.

(e) The foregoing should not be construed to invalidate approval of labels bearing more specific ingredient declarations than those mentioned in (a), (c), and (d), nor to prevent the use of such designation when desired by the establishment.

(f) When dehydrated celery, dehydrated garlic or dehydrated onions are used as seasoning agents for meat or meat food products, their presence may be reflected in the statement of ingredients on labeling material as "celery," "garlic," or "onions" as the case may be.

17.21 Pork fat should be declared as such in the statement of ingredients. As a guide for judging the distinction between pork and pork fat, skinned pork jowls may be declared as "pork" but clear fat backs and clear shoulder plates must be declared as "pork fat."

17.22 There have been many questions concerning the tissues that may be included under the general terms "cheek trimmings" and "tongue trimmings." For uniformity, the following applies:

(a) The tissues resulting from converting cheeks to cheek meat should be identified as "cheek trimmings" (preceded by the name of the species from which derived).

(b) The term "tongue trimmings" includes the entire mass of tissue, except cartilage and bone, obtained through converting long-cut tongues to short-cut tongues. Such term should be further identified according to species.

(c) When the muscular tissue is removed from tongue trimmings, the resulting mass should be identified as "salivary glands and fat" (preceded by the name of species

from which derived); the muscular tissue may be identified as "beef," "veal," "mutton," "pork," or "goat meat," as the case may be.

(d) Trimmings derived from the tongue itself should be identified as "tongue meat," preceded by the name of the species from which derived. Tongue meat should not include any of the tissues described in paragraphs (b) and (c) above.

17.23 Ingredients such as cracker meal, macaroni, and similar substances which in themselves are fabricated from various ingredients may be declared as such instead of listing the individual component parts.

17.24 If the firm can be located through a telephone or city directory, the label need not include the street address and number. The city and State are sufficient. If the location of a firm is other than the manufacturing location, the city should be qualified by a term such as "general office."

17.25 The statement of net weight or measure should be expressed in the largest applicable unit. Therefore, 1 pound is used instead of 16 ounces, and 1 pound, 4 ounces in lieu of 20 ounces. However, small packages of sliced bacon may be shown as containing ½ pound or 8 ounces; packages of sliced dried beef may be labeled ¼ pound or 4 ounces.

17.26 Official establishments have proposed the use of approved labeling material for "Vienna Sausage," "Vienna Sausage, Cereal Added," "Vienna Sausage, Nonfat Dry Milk Added," and "Imitation Vienna Sausage," "Packed in either Water or Brine," bearing a net-weight statement of 3½ ounces on size 208 x 208 cans. This container is designed to hold 4 ounces of sausage. Packing less than 4 ounces of these products in this size container results in deception.

17.27 There have been instances in which the weight of the paper and other packaging material used to wrap such product as fresh pork, beef cuts, and carcass meat was included in the net-weight statement. In determining compliance with the Regulations, the inspector should see that all wrapping and packing materials are included in the tare weight, and not in the net weight.

17.28 A statement of the gross and tare weights in lieu of the net weight on such containers as tierces, barrels, drums, boxes, crates, and large-size fiberboard containers is acceptable.

17.29 Meat and meat food products in casings need not be marked with a statement of quantity of contents; however, space may be provided on the casing for applying the weight such as an opaque area preceded by the words "Net Weight." The presence of such facilities should not be construed to mean that the weight must be shown before the product leaves the establishment. However, if the casings are marked with a statement of quantity of contents, the inspector should check to see that such statements are accurate.

A merchandising practice in the industry consists of enclosing products such as ring bologna, ring liverwurst, pepperoni and salami in plastic film bags. Such packages are required to bear a label showing all of the required features of a trade label, including a statement of quantity of contents.

17.30 A review of the merchandising practices incident to the sale of prepackaged meat and meat food products in self-service departments of retail stores indicates that there is a definite consumer demand for frankfurters, wieners, pork sausage, and breakfast sausage, packed at catch weights. Accordingly, it is not required that these commodities be packed at uniform weights of 8 ounces, 12 ounces, or 1 pound. So that the labels for such products will not be misleading, the statement of quantity of contents should be shown with the same degree of prominence as the other required labeling features, including the name of the product.

17.31 Systematic controls should be maintained at all times to check the quantity of contents. It is not practicable to state definitely how many units per hour or per carton should be weighed or measured, owing to many variable factors. Inspectors, however, must assume the responsibility of this labeling to the fullest extent, making such tests as are necessary. Keep in mind that time, temperature, altitude, storage, and packing practices are some of the variable factors that must be considered. Deceptive filling of containers must not be permitted, even though a correct statement of the quantity of contents is shown.

17.32 In most cases, the determination of net weight requirement can be made at the time of packing or manufacture. However, in some instances, especially when imported products and products such as canned frankfurters are being packed, the net weight of the completely proc-

essed article is checked. The inspector has the responsibility of determining whether a particular lot of product complies with the net-weight statement. In order that a uniform method of determining net weight may be used throughout the Meat Inspection Division, the following procedure is outlined:

(a) The weight of the unopened can is tabulated as the gross weight.

(b) The weight of the clean, dry can is tabulated as the tare weight. After the product is removed as completely as practicable with a spatula or similar instrument, the can should be washed in hot water to remove the adhering meat and fat and then thoroughly dried.

(c) The difference between the gross weight and the tare weight equals the net weight.

17.33 After checking the net weight of several cans, it is possible to determine the net weight of additional cans without opening them by subtracting the average tare weight from the gross weight of the unopened can. However, enough cans should be opened to establish a tare that is representative of the lot. The number of cans necessary to establish a reliable average tare depends on the uniformity of the can weights. If the difference in weight between the lightest and heaviest of the first six cans opened is no more than ⅛ of 1 ounce, the average of the first six cans will probably suffice as an average for the lot. If the difference in weight between the lightest and heaviest is approximately 3/16 of 1 ounce, six more cans should be opened. This refers particularly to cans having a capacity of approximately 12 ounces. The tare weight of larger cans may vary in proportion. Each lot of product should meet the following requirements:

(a) The average net weight of the cans checked should equal at least the stated net weight.

(b) There should be as many cans that are overweight as are underweight.

(c) The underweight should equal the maximum tolerance on not more than 20 percent of the total. (The incidence in a hundred cans of a very few containing a small quantity below the maximum underweight with the average at least equaling the stated net weight is not sufficient to reject a lot if the other net weight requirements are met.)

17.34 If a canned meat food product consists entirely

of material that is nutritious and suitable for food, the statement of net weight should include the total weight of contents. However, if the canned meat food product is prepared with some packing substance not customarily used for foods such as water, brine, or agar, then the stated net weight should be the weight of the meat or meat food product, exclusive of packing material, taken after the article has been packed several days. For example, the stated net weight of pigs' feet in vinegar pickle should be the drained weight of the pigs' feet and the stated net weight of whole ox tongues in agar should be the weight of the ox tongues, exclusive of agar. Some products, such as cooked pigs' feet, cooked lamb tongues, and cooked sausage, may be packed in a vehicle at such weight as to result in regaining the moisture that has been lost in cooking before the product leaves the establishment.

17.35(a) The following underweight tolerances are allowable for comminuted products and for liquid and partly liquid products in which the liquid is included in the net weight:

For a 6-pound can	¾ of 1 ounce
For a 4-pound can	½ of 1 ounce
For a 2-pound can	⅜ of 1 ounce
For a 1-pound can	5/16 of 1 ounce
For a 12-ounce can	¼ of 1 ounce
For an 8-ounce can	3/16 of 1 ounce
For a 6-ounce can or less	⅛ of 1 ounce

(b) The overweight tolerances for comminuted products and for liquid and partly liquid products in which the liquid is included in the net weight are allowed as follows:

For a 6-pound can	2½ ounces
For a 4-pound can	2 ounces
For a 2-pound can	1½ ounces
For a 1-pound can	1 ounce
For a 12-ounce can	¾ of 1 ounce
For an 8-ounce can	½ of 1 ounce
For a 6-ounce can or less	⅜ of 1 ounce

(c) The overweight should not result in an overstuffed appearance of the can. Overstuffed cans should be handled in accordance with the Regulations. The following net weight tolerances are applicable to frankfurters packed in brine in consumer-size cans:

(1) The overweight should not exceed the weight of one whole link.

(2) The average net weight should equal the stated net weight.

(3) No underweight should exceed 4 percent of the stated net weight.

(d) The average net weight for the large institutional-size cans should equal the stated net weight. The overweight should not exceed 2 percent of the stated net weight and the underweight should not exceed 1 percent of the stated net weight.

17.36 The mark of inspection in whatever approved form it may appear is the symbol of our service that reaches the public intimately. It erases from the consumers' mind the question of whether the product on which it appears has been subjected to complete inspection. It is our certification that the product has been carefully inspected and found to be sound, wholesome, and fit for human consumption at the time of shipment and that the labels are not deceptive or misleading. Therefore, we should take great pride in its significance and exercise constant vigilance in its application.

17.37 The master label file system in the Washington office consists of a combination of microfilm and International Business Machines card records. Each label with all material pertinent thereto is photographed. To keep the photographic work at a minimum and for uniformity in photographing labels and other material presented in connection with requests for approval, we ask that you adopt a form for transmittal of sketches and labels like the one on the following page. For use in the Washington office one copy of the label or material being presented for approval should be attached to the transmittal form with only one staple. Mount all other copies to the transmittal form in any manner that suits your needs. Do not, however, cover the space provided for the approval stamp. Establishments should prepare a supply of the form for their own use on letter-size paper. Your cooperation will assist greatly in the operation of the master label file and will be appreciated.

17.38 Frequently, the Washington office stamps an addition on labels that are approved. These constitute a condition or requirement that becomes a part of the approval.

17.39 Attention is directed to a difference in the marking and labeling requirements for imitation sausage. Since it is apparent what product is being imitated, it is sufficient

to apply the single word "Imitation" directly on the product as set forth in part 16, but part 17 requires that the word be followed by the name of the sausage imitated and the statement of ingredients. Except that imitation sausage packed in properly labeled containers having a capacity of 1 pound or less, and of a kind usually sold at retail intact, need not bear the mark "Imitation" on each link or piece, provided no other marking or labeling is applied to each link or piece. The container should be labeled in accordance with part 17 of the Meat Inspection Regulations.

17.40 Where certain fixed minimum or maximum quantities of particular ingredients are prescribed in the composition of designated product, it is the responsibility of the inspector in the department to obtain strict adherence to the requirements. Laboratory analysis may be obtained when necessary. The ingenuity of the inspectors may be taxed at times to determine the percentage requirements. It entails a thorough knowledge of the product and its preparation. Company figures alone should not be relied on.

17.41 If the term "bacon" is used to describe a product other than the conventional item prepared from the side of a swine carcass, it should be qualified as to its origin in terms such as "pork shoulder plate bacon."

17.42 Product designated "Dry Salt Cured" may contain a curing solution that was injected directly into the tissues but not through the circulatory system before it is covered with dry curing mixtures. It may be momentarily moistened to facilitate initial salt penetration. However, the term does not apply to product placed in curing solution. Product identified as "Dry Cured" should not be injected with curing solution.

17.43 Tongues and brains of sheep and lambs are practically indistinguishable and may be designated either sheep tongues or lamb tongues and sheep brains or lamb brains. Large calf livers and hearts may be designated beef livers and beef hearts.

17.44 Gelatin is not a permitted ingredient of sausage, luncheon meat, meat loaves, and the like.

17.45 There is a clear difference between a loaf prepared with meat to the exclusion of meat byproducts and labeled as meat loaf, beef loaf, pork loaf, or similar name and a comparable product fabricated from various combinations. Nonfat dry milk and soya flour must be declared as

(SAMPLE OF TRANSMITTAL FORM)

DIRECTOR, MEAT INSPECTION DIVISION WASHINGTON, D.C.			FOR USE OF THE WASHINGTON OFFICE, MEAT INSPECTION DIVISION		
FOR APPROVAL *(Check one)*					
FINAL	SKETCH	FOR USE UNTIL	RECEIVED STAMP	APPROVED STAMP	DISTRIBUTION STAMP
DATE SKETCH APPROVED		EST. NO.			
TYPE OF MATERIAL, SUCH AS CASINGS, WRAPPERS, CARTONS, ETC.					
FORMULA AND METHOD OF PREPARATION					
REMARKS					
SIG. OF EST. REPRESENTATIVE		DATE			
INSPECTOR IN CHARGE		DATE			

part of the name of the product as well as included in the list of ingredients on a label for a product called "meat loaf" or "pork loaf" or the like. The word "loaf" refers to a form in which the product is prepared rather than to a specific article of food, and when used to designate a product, it must be followed by the list of ingredients.

17.46 "Chopped beef" should consist of chopped fresh beef without the addition of beef fat as such, and the product should not contain more than 30 percent of fat.

17.47 Ham cooked in the conventional manner, which does not include the use of boiling water, should be labeled "cooked ham," not "boiled ham."

17.48 The words "tender" or its close derivatives, and "ready to eat" may be used in connection with processed pork cuts such as hams that have been heated long enough to attain an internal temperature of at least 140° F. "Ready to eat" is approved if the finished product is actually a ready-to-eat article. The words "cooked" or "fully cooked" may be used in connection with pork cuts which have been subjected to processing that results in the product exhibiting the usual characteristics of a fully cooked article such as partial separation of the meat from the bone, easy separation of tissues, and a cooked color, flavor, and texture throughout the product. This usually requires a minimum internal temperature of about 148° F. Labeling materials submitted for approval should include, on each copy, the method of processing and internal temperature obtained.

17.49(a) "Detached skin" refers to portions of skin from which most of the underlying fat has been removed, such as skin removed from bacon intended for slicing and skin removed in the process of closely skinning hams, shoulder cuts, and fat backs. If the removal of portions of skin is incidental to the removal of a considerable proportion of the underlying fat from the ham, shoulder, back, or the like, preparatory to the rendering of such fat, then the portions of skin so removed should not be regarded as detached skin and may be included with the fats, and rendered into lard. Ham facings are not regarded as detached skin.

Fresh ham skins, fresh pork shoulder picnic skins, and the like may be used in the rendering of lard when, taken as a lot, they have at least 65 percent of trimmable fat.

(b) "Tails" mean the skin-covered portion only.

(c) "Windpipes" include the larynx, trachea, and bronchi.

(d) "Scrap fat" includes particles of tissue such as may

be collected as a result of splitting the carcass, sawing the carcass or parts, and washing blood-stained parts. It does not include fatty tissues of the thoracic, abdominal, and pelvic cavities, the trimmable fat attached to the organs in such cavities, or the particles of fat that may be scraped from the surfaces of the three cavities, provided the fatty tissues are reasonably free from muscle tissue, blood, and large blood vessels. Fresh, clean, sound fat obtained in the fleshing of fresh pork skins may be rendered for lard.

(e) "Skimmings" include unrendered fatty tissues and rendered fat such as may be collected from receiving vats under rendering tanks or from cooking vats.

(f) "Settlings" include "bottoms" such as accumulations of "scrap," water, and other material and the rendered fat therewith from receiving, settling, and storing vats.

(g) "Pressings" include the following:

(1) Fat pressed from the residue incident to rendering lard, other than by steam rendering, may be regarded as lard if it is promptly made sufficiently free of sedimentary scrap and water. Fat pressed from residue incident to rendering lard, including steam rendering, shall not be re-rendered for lard-making purposes. Such fat may be re-rendered for rendered pork fat-making purposes.

(2) Fat pressed from the residue incident to rendering rendered pork fat, and fat pressed from the residue incident to rendering lard, may be regarded as rendered pork fat if it is promptly made sufficiently free of sedimentary scrap and water. Fat pressed from the residue incident to rendering rendered pork fat may be re-rendered to make rendered pork fat.

17.50(a) Unpressed residue incident to rendering lard and rendered pork fat, other than by steam rendering, may be re-rendered for rendered pork fat-making purposes. Unpressed residue incident to rendering lard and rendered pork fat shall not be re-rendered for lard-making purposes.

(b) Pressed residue incident to rendering open kettle rendered lard and open kettle rendered pork fat, which has not been pressed by means such as an expeller or a hydraulic press, may be re-rendered for rendered pork fat-making purposes. All other pressed residue incident to rendering lard and rendered pork fat shall not be re-rendered for edible purposes.

17.51 The term "refined lard" is applied to open-kettle rendered, prime-steam, or dry-rendered lard that has been

run through a filter press with or without the addition of a bleaching agent.

17.52 When the term "manteca" or "manteca pura" is used as a name of a product, the English designation "lard" or "rendered pork fat," as the case may be, should follow in close proximity.

17.53 Tripe and untrimmed cheeks are not customary ingredients of chili con carne. Although beef heart meat is permitted in chili con carne, beef hearts are not. The term "beef heart meat" applies to beef hearts minus the auricles, or so-called heart cap.

17.54 Pork stomachs, pork skins, pork snouts, and other meat byproducts, except fat, are not customary ingredients of a product labeled "Braunschweiger." The name "liver sausage" is inaccurate for a product prepared with meat byproducts to the exclusion of meat.

17.55 For an inspector to exercise proper inspectional control over the labeling of meat and meat food products, it is necessary that he have a clear understanding of the applicable Regulations and be thoroughly familiar with the preparation and composition of each product prepared under his supervision.

17.56 The name used to designate an article should be the common name, if any, and one which clearly describes the finished product; for example, a product labeled "beef and gravy," "pork and gravy," "pork with barbecue sauce," "meat balls with gravy," or the like, should contain more meat or meat balls than gravy or sauce in the finished product. If upon examining representative samples of the finished product the inspector finds more gravy or sauce than meat, names such as "gravy and beef," "gravy and pork," "barbecue sauce with pork," and "gravy with meat balls" would be accurate and informative.

17.57 The statement of ingredients should show the ingredients listed in the order of their percentages according to the amounts used in preparing the product rather than in the order of predominance in the finished product. For example, cooked sausage may contain 10 percent added water; however, it is customary to use a greater amount of water in its preparation. In such case water should be declared in the statement of ingredients in the order of its predominance by comparison with the other ingredients.

17.58 Potted and deviled meat food product should not contain added moisture, but when water is used to replace

the moisture lost incident to precooking some of the meat or meat byproduct ingredients, then water constitutes an ingredient of the product, and should be declared according to the quantity used.

17.59 It is the responsibility of the inspector to see that all meat and meat food products prepared under his supervision are properly labeled.

17.60(a) A uniform label filing system to aid inspectors wherever assigned is outlined below. Labeling and marking material should be filed in regular filing cabinets as follows:

(1) A separate file is maintained for each official establishment.

(2) The material is filed in chronological order with the last approval in front.

(3) The files are subdivided alphabetically with material filed under the appropriate letter according to the name of product as, for example, under B—bacon, bologna, brains, braunschweiger, ground beef, corned beef, pork shoulder butt, beef and gravy; under C—capocollo, cervelat, cutlets (pork, veal, etc.), chili con carne; under M—luncheon meat, meat food product (potted, deviled, etc.); under P—pepperoni, prosciuto, pudding (liver, tongue, blood, etc.); under S—shortening, steaks, pork sausage, polish sausage, vienna sausage, soups; and under T—tongue, thuringer, tails (pig, ox, and ox tail joints). Material that cannot be readily classified alphabetically is filed under "miscellaneous." Very few items should fall in this class. No other subdivision of the file is necessary, and no distinction is made in the various types of labeling material, such as inserts, wrappers, brands, etc. All correspondence pertaining primarily to labeling or marking devices should be filed with the material with which it is concerned. If a letter concerns more than one label, a cross reference is noted on the label.

(4) Labeling and marking material that has been granted approval for a limited period is filed separately from regularly approved material in order to facilitate removal from the files at termination of approval period.

(5) Material approved in sketch form is filed separately from regularly approved or limited approved material. To keep the number of sketch approvals on hand to the minimum, sketches should be discarded when

finished material prepared in accordance with the sketch is approved.

(6) No card or other index system is necessary when labels are filed under the above system.

(7) Each station is furnished MI 405–1 "Meat Inspection Label Cards" for the approved labels being used by the establishments at the station and from time to time this office will send to the stations additional MI 405–1 cards to cover recently approved labels.

(8) To rescind an approved label the management of the establishment needs to mark an "R" on the corresponding MI 405–1 card and return it to the inspector in charge, who will forward it to this office. This should be done as the labels become obsolete. Do not submit lists of labels to be rescinded, as we need the IBM cards in order to pull our corresponding IBM Filmsort cards from our files. Where a packer maintains a duplicate file of approved labels in its central office the MI 405–1 cards may, at the request of the management of the establishment, clear through that office. However, the inspector in charge should know what labels are being rescinded.

Exception: MI 405–1 cards covering labels with temporary approval should be destroyed as the time limit expires.

Whenever an MI 405–1 card covering an obsolete label is returned to the Washington office, the label is to be considered as rescinded. When sufficient MI 405–1 cards have accumulated to warrant making tabulations on our IBM machines, rescinded lists will be mailed to the stations.

(9) At small establishments such as slaughtering plants where only a few marking and labeling devices are used, it is generally satisfactory to file all approved material chronologically in one jacket without subdivisions.

(10)(a) Mounting of labels, inserts, etc., on thin manila or cardboard sheets 11¾ by 9 inches or 11 by 8½ inches in size, before filing, aids greatly in keeping the material in good condition and also makes an orderly and neat file. The approval number and date of approval can be written on the upper righthand corner of the manila sheet if it is not readily visible on the label.

(b) The inspector in charge should see that the label file at his station is set up in accordance with the system just described.

17.61 The term "Veal Cutlet" denotes a single slice of veal taken from the round. The thickness of the slice can vary; however, combining several thin slices is not permitted when the term "Veal Cutlet" is used.

17.62 Monosodium glutamate and hydrolyzed plant protein may be regarded as expected ingredients of sausage, meat loaf, luncheon meat, and similar meat food products and may be used in these products. These materials have long been used in loaves, soups, stews, hash, bouillon cubes, fluid extract of beef, imitation sausage, and other products. When used in meat food products, the labels for such products should include the name of the added ingredient in the list of ingredients in the order of its percentage and by its common or usual name, such as monosodium glutamate or hydrolyzed plant protein.

17.63 There is no objection to the inclusion of either monosodium glutamate or hydrolyzed plant protein in products such as hamburger, chopped beef, cubed steak, and steak prepared from meat that has been molded after comminuting processes such as grinding, chipping, thin slicing, and the like. Labels for product such as hamburger, which usually contain a list of ingredients, may reflect the addition of monosodium glutamate or hydrolyzed plant protein merely by including the added ingredient in the list of ingredients in order of its percentage. For example, Hamburger, Ingredients: chopped beef, beef fat, monosodium glutamate (or hydrolyzed plant protein). Labels for articles such as chopped beef, cubed steaks, or the comminuted type of steaks, which do not contain an ingredient statement, should indicate use of the added ingredients by a qualifying statement such as "Monosodium Glutamate Added" or "Hydrolyzed Plant Protein Added." The qualifying statement must be contiguous to the name of the product and sufficiently prominent to assure its being read as a part of the name.

17.64 The labels for meat food products containing monosodium glutamate or hydrolyzed plant protein should not show the words "artifically flavored" contiguous to the name of product.

17.65 All questions relating to a product's amenability to the Federal Meat Inspection Act and the Regulations should be referred to the Washington office for answer. Full information should be submitted including the method of preparation of the article, the ingredients used and their proportions, the name of the product, and a sample thereof

if it can be obtained. Further information should be given relative to whether the article is intended for interstate or foreign commerce.

PART 18–REINSPECTION AND PREPARATION OF PRODUCTS

Reinspection

18.1 When product has become unclean by accidental contamination and can be cleaned with water, care must be taken to see that pieces are promptly washed individually under a spray of running water. Separate equipment should be provided for this purpose. Use of hand-washing basins for cleaning product is not permitted. Unclean articles referred to in this paragraph must not be accumulated or massed before or during the washing operation.

18.2 It may be necessary to heat or otherwise treat products that are suspected of having absorbed odors that are not readily discernible by usual methods of examination.

18.3 Unclean frozen product should be made clean in an acceptable manner before being defrosted in water or pickle. Care must be exercised to see that no loose material from containers is allowed to enter the defrosting solution.

18.4 All product that is condemned and destroyed for food purposes on reinspection should be reported on Form MI 407 so that the inspection requirements as well as the facilities necessary for disposal of condemned material can be determined. Unclean paunches, stomachs, chitterlings, and unrendered fat are examples of products that are frequently retained and the establishment decides to dispose of the material as inedible rather than spend the necessary labor to place it in acceptable condition. In such cases, the action taken by the inspector in retaining the product is equivalent to a decision that the product is condemned unless it is cleaned or otherwise made acceptable for food purposes. Such products should then be reported as condemned on reinspection. When facilities are not available for weighing condemned products, an estimate of the weight is acceptable.

18.5 The inclusion of particles of bone in meat food products is a source of consumer complaints and should be guarded against by close inspection. Some of the products

in which bones or particles of bone may be found include the following: Tongue trimmings, brains, cheek meat, hearts, trimmings derived from neck bones, ribs, vertebrae, and heads.

18.6(a) The large inverted hair follicles commonly seen in pork jowls must be removed before the product leaves the establishment or is used for further processing.

(b) Pork jowls intended for use in fabricated products or in rendering should be completely sliced or deeply scored from the "Meat" surface downward in sections 1 inch apart longitudinally and the cut surfaces observed for any unacceptable conditions. Mechanical slicing of frozen jowls in blocks does not permit satisfactory examination. However, mechanical slicing of unfrozen jowls with acceptable inspection of each cut surface immediately after slicing is satisfactory. Facilities should be provided for cleaning and sterilizing contaminated equipment.

Preparation—General

18.7(a) Establishments are responsible for preparing all products in compliance with applicable regulations. Whatever controls are necessary to obtain such compliance must be placed over the manufacturing processes. The following control measures have been found effective:

(1) Use a specific tested formula for each product and require strict adherence to the formula. If it is necessary to deviate from a formula which is known to produce a product in compliance with the Regulations, the establishment should expect to carefully work out such deviation with the inspector before regular production is started.

(2) Require accurate measurement and positive identification of all ingredients going into the manufactured product.

(3) Use specific tested cooking and smoking practices that are known to produce a product in compliance with the Regulations.

(4) Provide positive identification of product through the manufacturing processes and assure correct marking, labeling, or both, with approved materials.

(5) Frequently check the weight of the finished product against total amount of ingredients used.

(6) Provide responsible supervision in the processing

department to see that the controls are effective at all times.

(b) Water holding capacity of product during smoking and cooking may be affected by one or more of the following: Use of high speed emulsifying grinders, longer chopping times in improved sausage fabricating equipment, inclusion of pork skin (unskinned pork jowls), or the use of dry ice in chopping operations.

(1) When an establishment adopts these or other new methods of manufacturing cooked sausage, such as frankfurters or bologna, the inspector should undertake frequent samplings for laboratory analysis. Sampling should be continued until a standardized method of preparation has been established which will produce a sausage that does not contain excessive added water.

(2) After an acceptable standard method of manufacture has been established, occasional check samples should serve to point up any needed adjustments. Naturally when the method of preparation is changed or when significant formulation changes are made or whenever there is any reason for the inspector to suspect that the finished product is in violation of the Regulations, samples should be taken frequently to assure that only product which is in compliance with the Regulations is distributed.

(c) The inspector has the responsibility of determining that all products prepared under his supervision comply with applicable regulations. To accomplish this effectively he must:

(1) Have a thorough knowledge of the formulas and manufacturing processes used in preparing each product. To obtain this information the inspector will observe the formulation of the product and manufacturing processes sufficiently to become thoroughly familiar with the practices used by the establishment.

(2) Require such controls by the establishment as will result in all product manufactured being in compliance with applicable regulations concerning composition and correct marking and labeling.

(3) Be certain that all product within the area of assignment is prepared with appropriate formulas and by methods that will result in compliance with the Regulations.

(4) Know that all ingredients used in the preparation of products are wholesome and acceptable.

(5) Permit the distribution of product that is in compliance with the Regulations and retain any product that is not. This action must be based on actual knowledge of the preparation of the product. Samples of such products shall, of course, be taken for laboratory analysis, if such analysis is deemed necessary.

(6) Require changes in formula when necessary, to yield a product in compliance with the Regulations.

(7) Collect such samples for laboratory analysis as are necessary to determine whether changes in manufacturing practices are needed to assure compliance with the Regulations. All previous instructions and general understandings regarding the obtaining of a certain number of samples of violations before retaining a product are no longer effective.

(d) The supervisor has the usual responsibility to determine that the inspector working under his supervision performs effectively in the area of his assignment. To accomplish this the supervisor should:

(1) Understand thoroughly the controls used by the management of the establishment to assure that all product manufactured is in compliance with the Regulations.

(2) Understand thoroughly the inspection supervision given to the manufacturing processes by the inspector.

(3) Collect check samples for laboratory analysis at irregular intervals to determine the effectiveness of the control program used by the establishment and the supervision given by the inspector.

(e) The responsibilities of the establishment, the meat inspector, and the supervisor are clearly outlined in the foregoing paragraphs. Any inspector or supervisor who fails to fully assume his responsibilities or fails to require the establishment to prepare products in compliance with the Regulations will be considered for such action as deemed necessary to obtain full enforcement of the Meat Inspection Regulations.

18.8 Favorable decision by the Washington office with respect to any new article or material offered for use at an inspected establishment does not relieve the local inspector of his responsibility to see that it is suitable for the purpose intended and is properly used.

The manufacturer of equipment, or the distributor of such materials as detergents, insecticides, rodenticides, plastics, lacquers, and the large variety of probable ingredients of meat food products usually desires to have the in-

spector in charge and the Washington office determine the suitability of the particular article for use under Federal meat inspection. In fact, it is necessary that the Washington office review proposals to use such new articles and materials so as to maintain a high degree of uniformity in applying our requirements throughout the meat packing industry. In reviewing these proposals, the Washington office determines their suitability under existing regulations and requirements and endeavors to ascertain whether their use by an inspected establishment will or will not create an objectionable condition. Frequently, arrangements are made for a trial before final decision is made.

Even though the Washington office makes every effort to determine the suitability of a new product, a favorable decision does not constitute blanket endorsement. Final determination with respect to its use in any particular plant is the responsibility of the local inspector. The decision by the Washington office that any article or material is generally suitable for use under Federal meat inspection constitutes assurance to the inspector that its use should be permitted so long as there is no local condition that would indicate otherwise. It is the inspector's responsibility to make this local determination and to inform the Washington office of adverse findings.

18.9 Hardwood or hardwood sawdust alone or in combination with redwood or redwood sawdust is acceptable for smoking. The resinous woods are unacceptable for smoking. Redwood is not a resinous wood.

The use of steam in smokehouses is permitted, but a combination of steam and smoke is not. The amount of steam should not be so great that its use will result in excess condensation and consequent dripping.

18.10 Crushed or ground bone is not a meat food product and therefore is not eligible to bear the marks of Federal inspection. Furthermore, crushed or ground bone as such is not to be used as an ingredient of a meat food product. This does not preclude the use of bone in the manufacture of soup stock which is intended as an ingredient of a meat food product. The bone-crushing operation may be conducted in the edible products department provided (1) that the handling of the bones and their preparation does not create an insanitary condition or in any way interfere with inspection or preparation of meat food products and (2) that only clean sound bones derived from U.S. inspected and passed carcasses are used.

18.11 Cystic kidneys must not be used for food purposes.

18.12 All materials such as curing mixtures, seasonings, spices, tomato puree, cereals, nonfat dry milk, and the like, should be labeled to show the name of the article and a list of ingredients if composed of two or more ingredients when delivered to the establishment. In addition, the materials should be enclosed in a sanitary container and should show the name and address of the manufacturer. Inspectors should reject materials that do not comply with these requirements. When a material meets these requirements and is one that has been approved for use in meat food products, the inspector should make the usual examination for acceptability. Where a laboratory examination of the material is considered necessary, the sample form should show the complete identity of the material.

18.13 Nonfat dry milk has been approved for use with proper declaration in sausage and meat loaves. Dried buttermilk and calcium caseinate have not been approved for use in meat food products. Mixtures of nonfat dry milk with other substances except as a minor ingredient of complex mixtures such as gravy or breading mix are not acceptable.

18.14 No mixture containing albumin from inedible material has been approved for use in meat food products. Dried whey (food grade) conforming to the standard adopted by The Meat Inspection Division and sodium caseinate have been accepted for use in the preparation of loaves (other than "Meat Loaves"), stews, soups, and imitation sausage. Dried whey and sodium caseinate should not be accepted into official establishments when mixed with other substances except as a minor ingredient of complex mixtures.

18.15 Lye solution for removing the outer surface of vegetables is permitted provided the lye solution is completely removed before the vegetables are processed further.

18.16(a) Salt containing approved kinds and quantities of an anticaking agent may be used. These agents are usually tricalcium phosphate, calcium carbonate, or magnesium carbonate, used singly or in combination. However, this permission does not cover the use of these agents as such in meat food products.

(b) Salt which comes in contact with meat or product should be clean and free from extraneous materials, including rock or slate particles normally found in rock salt.

The commonly used recrystallized or vacuum-pan granulated salt, with or without anticaking agent, is acceptable for this purpose.

(c) Salt solutions used for curing, defrosting, or for wetting cloths prior to application to dressed carcasses should be clear. The salt used to prepare the solutions should be free from extraneous material which indicates contamination with filth but may contain insoluble mineral matter such as slate or rock particles.

(d) Salt should be handled so as not to become soiled. Bins or other facilities for the storage of salt should be constructed in a sanitary manner so they may be readily cleaned and will protect the salt from contamination.

(e) The equipment used for preparing salt solutions should be of sanitary construction and should be maintained in clean condition to avoid contamination of the solutions.

18.17 The congealing property of gelatin restricts its use in meat food products to those in which it would normally be an expected ingredient such as souse, jellied beef loaf, canned whole ham. It may also serve as a coating for such products as cooked ham and loaf products. However, it is not an acceptable ingredient of sausage.

18.18 Glycerin may not be added to product.

18.19 The Regulations provide for the addition to products of nitrates of sodium or potassium as well as nitrites of sodium or potassium. The desirable action of the nitrates on or in products is contingent upon their conversion to active form as nitrites. Therefore, the addition of nitrates is limited to that amount which under normal conditions will not by conversion of the nitrates into nitrites result in the presence of nitrite in excess of the amount permitted in the Regulations. Addition of excessive amounts of nitrates serves no useful purpose and is not permitted. The laboratory determines the acceptability of mixtures containing nitrates, nitrites, or combinations of these, which are compounded for use in official establishments. The laboratory will also furnish information to the inspector regarding the amount of such mixtures that may be used.

18.20 When water is used as a solvent for the nitrate ingredient and so added to gain a more even distribution of the curing agent, or when wine is added principally as a flavoring to certain kinds of sausage processed under limitations prescribed in subparagraph 18.10(c)(3)(i) of the

Regulations, it is permissible to add not more than approximately ¼ of 1 percent of water or 1 percent of wine to sausage of the type that is treated for destruction of possible live trichinae by any one of the methods prescribed in subparagraph 18.10(c)(3)(i) of the Meat Inspection Regulations. When used, such ingredients should be shown in the statement of ingredients in the order of their percentage content.

18.21 Certain seasoning preparations contain various amounts of dried corn sirup, dextrose, and the like. In the enforcement of the requirement that not more than 2 percent of dried corn sirup, corn sirup solids, or corn sirup be used in meat food products such as sausage, hamburger, meat loaf, luncheon meat, chopped ham, and pressed ham, inspectors should take into consideration the amount of such sugar added to product by the use of seasoning preparations. Inspectors should make use of the laboratory for determining the amount of sugar other than sucrose or dextrose in the seasoning preparation when this information is not shown on the label.

18.22 When papain or other approved proteolytic enzymes in combination with or without seasoning materials are used on steaks and other meat cuts which are frozen or cooked within the establishment, the product should be handled in a manner that will control the action of the enzyme material. The solution should not be used in a manner that will result in adulteration of product and the presence of the enzyme material as well as other added ingredients must be shown in the ingredient statement.

18.23 Thermocouples connected to recording equipment may be used for taking temperature of products that are heated to destroy possible trichinae provided the inspector has assured himself by checking the thermocouples with an official thermometer that the temperatures recorded are accurate. Placing thermocouples in product must be under the supervision of an inspector and an adequate number of thermocouples must be used to determine that all product in the smokehouse reaches the necessary temperature. In permitting use of this equipment the inspector must assure himself that there is no possible way of recording a temperature that was not obtained in the product being treated for trichinae.

Section 18.10(c)(1) of the Meat Inspection Regulations requires that pork muscle tissue be heated to a temperature not lower than 137° F. The inspector must therefore

know that all such product is adequately heated. When it is determined that a cold spot exists in a heating chamber, the establishment should take such action as may be necessary to eliminate it. Defects in the number or location of heating coils or air ducts in a smokehouse or lack of proper insulation of the heating compartment or unit are the usual causes for cold spots. Some difficulty also may result from uneven loading or distribution of the product in the heating compartment.

When taking the temperature of product, care must be exercised to obtain the lowest temperature in the product. Special attention should be given to the largest pieces of product or the innermost links of bunched sausage. In small varieties of sausage placed in direct contact with wooden smokesticks when the temperature of sausage is only slightly above 137° F., the temperature should also be taken of that part in direct contact with the wooden smokestick.

Preparation—Curing, Smoking

18.24 Only clear solutions free from insoluble suspended material or other contamination should be injected into meat for the purpose of curing.

18.25(a) Cover pickle that is clear, free of sediment, and does not show evidence of any decomposition may be reused. Pickle which escapes during the pumping of the blood vessels may be salvaged for reuse provided it is handled in a satisfactory manner and is effectively sterilized and filtrated. When mechanical pumping devices are used for injection of curing solutions into bellies, the pickle which escapes from the product and that which is spilled directly from the pumping needles may be reused if the collection and filtration of the pickle are accomplished promptly and continuously.

(b) Monosodium glutamate or hydrolyzed plant protein may be added to the pumping pickle, cover pickle, or dry-cure mixture for cured meats. When used in such cured meats as hams, bacon, pork shoulder picnics, cured beef, and tongues, no change is required in the labeling.

(c) When samples of cured meats containing monosodium glutamate or hydrolyzed plant protein are sent to the laboratory for analysis, the inspector should furnish information on Form MI 422 concerning the amount of

monosodium glutamate or hydrolyzed plant protein used for each 100 pounds of finished product.

18.26 Cured hams intended for canning may be shipped from one establishment to another if shipments are properly identified to the receiving inspector in charge. To do this, hams should be accompanied by a properly modified Form MI 408–1 which indicates that they are eligible for canning in accordance with the applicable regulation.

18.27 Cured boneless pork loins and sizable pieces thereof which have been treated for the destruction of possible live trichinae may be shipped provided they bear the marks of inspection. It is not necessary that they then be forwarded in sealed containers or sealed vehicles.

18.28 Official establishments should provide adequate facilities for the control of boneless pork loins during the curing process or adopt operating practices that will eliminate any possibility of shipping untreated cured boneless pork loins.

18.29 A cured, boned, and rolled whole ham, unsmoked, either tied or in a casing, is commonly termed "Scotch Style Ham" in certain localities. As Scotch Style Hams are customarily well cooked in the home or elsewhere before being served, they need not be treated for the destruction of trichinae.

18.30 The Armed Forces desire at times to purchase smoked hams smoked at temperatures sufficiently high to impart a partially cooked appearance to the meat. We have acceded to their request not to require such product to be treated to destroy possible live trichinae as contemplated by section 18.10 of the Meat Inspection Regulations when such ham is to be consigned to the Armed Forces. However the Regulations remain in full effect as they apply to smoked hams that are not consigned to the Armed Forces. Smoked hams prepared for delivery to the Armed Forces must not be diverted into channels of trade until they have been treated by one of the methods prescribed in the Regulations for destruction of trichinae.

Preparation—Canning

18.31 The requirement of section 18.1(b)(1) of the Regulations does not change the status of such relatively stable products as lard, sliced or slab bacon, sliced dried beef, and the like which are sometimes distributed in hermetically sealed containers.

18.32 Devices for measuring temperature, including thermocouples and various types of thermometers, are available at official establishments for taking temperatures of product during processing. Inspectors may make use of any such devices in their inspection work, providing they have been checked adequately against an official thermometer to insure accuracy and dependability. When distant reading devices such as thermocouples are used for measuring the temperature of product, the sensitive element must be placed in the coldest part of the product just as is done with thermometers.

18.33 There should be a close synchronization of can-filling lines and heat processing. It is not sound practice to produce at the filling lines beyond normal retort capacity. This may cause a delay in heat processing or a tendency to hurry some phases of the heating operations. The type and temperature of the canned product as well as the size of the can are some of the factors that must be considered in determining how promptly the product must be heat processed after closing. Cold-packed products should be maintained at a low temperature until heat processing begins.

18.34 Ample but not excessive head space should be allowed in hermetically sealed containers. Deceptive filling of containers cannot be condoned. Overfilling cans should be avoided.

18.35 Make periodic checks to determine that cold spots do not exist in the heat processing equipment. Exhaust boxes should receive attention as to cleanliness and adequate heating apparatus. There should be free circulation of heat throughout.

18.36 It is not necessary to exercise close supervision over the internal temperature of sausage prior to canning when it is known that such product will be subsequently canned with adequate heating.

18.37 Canned product should be handled, stored, and shipped so as to avoid damage from extremes of heat or cold, rusting, and denting.

18.38 The repacking and reprocessing of contents of defective cans which have been handled as outlined in section 18.11(d) of the Meat Inspection Regulations should include processing by heat fully equivalent to the original processing.

18.39 Establishments may process certain canned products without steam pressure cooking after they have obtained permission from the Director of the Meat Inspec-

tion Division. Such products must have been prepared in accordance with methods of preparation shown on approved labeling material for this type of product. This includes use of the ingredients and the development during processing of internal temperatures as specified in the label approval. In addition, labeling should include the perishable warning statement.

18.40 Uncooked canned product having a minimum acidity of pH 4.5 may be prepared in official establishments providing permission of the Director of the Meat Inspection Division has been obtained. Further, such uncooked product should be prepared in accordance with methods of preparation shown on approved labeling material for this type of product. pH values should be determined by laboratory analysis.

18.41 At least one container from each basket in a retort should be incubated as a sample of a lot of processed canned product. Incubation of test samples should be accomplished in an acceptable room or compartment held under Division lock. Incubation of a certain sample may be discontinued before the full 10-day period has elapsed if it becomes apparent that the product does not possess the necessary stability to assure its keeping under usual conditions of handling, storage, and transportation. Corrective action regarding the lot should be started at once. Sample incubation is not always positive proof of the character or stability of the entire lot, and it should be used in addition to but not in lieu of constant vigilance and supervision of all processing procedures. There should be no hesitancy to increase the number of cans selected for incubation if there is cause for such action. Careful inspection of product being incubated should be made at least daily.

18.42 Restrictions on the use of water or ice in the preparation of luncheon meat and meat loaf are extended to canned chopped ham, canned chopped pork generally, and canned chopped mixtures of pork and other meats. The quantity of water or ice that may be added to luncheon meat and similar products is based on the percentage of ingredients going into the preparation of the product. Therefore, strict control is exercised at the time of preparation and is not based on the finished product. The amount of water used in the fabrication of the product should be listed in the ingredient statement acording to its percentage at the time of manufacture and not as it occurs in the finished product.

18.43 When papain or other approved proteolytic enzymes in combination with or without seasoning materials are used on steaks and other meat cuts which are frozen or cooked within the establishment, the product should be handled in a manner that will control the action of the enzyme material. The solution should not be used in a manner that will result in adulteration of product and the presence of the enzyme material as well as other ingredients that are added must be shown in the ingredient statement.

18.44 Most establishments preparing product containing beans have facilities for cleaning, picking, or otherwise eliminating unsuitable beans from a lot prior to inclusion in a meat food product. Therefore, when lots of beans are received at an establishment having such facilities, the beans should receive a preliminary inspection and may be brought into the establishment unless found to be affected with a condition such as heavy mold, sourness, or weevil larvae, webbing, or refuse which could not be removed by the cleaning procedures. Beans from an accepted lot should not be used in product until the cleaning process has removed all foreign material (stones, dirt, weed seeds, and cereal grains) and beans damaged by insects. Beans less severely damaged by insects (in which the seed coat is slightly affected) and those slightly damaged by frost, weather, or disease may be included in product. Broken beans and beans with the seed coat partially or wholly removed may also be included. Establishments not having bean-cleaning facilities should receive only beans entirely free of defects that make them unsuitable for inclusion in product. All beans should be thoroughly washed before use.

Preparation—Sausage

18.45 Finished casings prepared at unofficial establishments may be received into official establishments and used as containers of meat food products provided they present no objectionable condition. Unsound casings must be rejected. Animal casings of foreign origin should not be rejected solely because of their dark color. Casings are inspected when they are presented for use as containers. Sewed animal casings should be carefully examined before use, particularly at the inner seams. Excessive fat should be removed from animal casings before use. Hog bungs should be free of hair and scurf at the crown end.

18.46 Animal casings for use as containers must be thoroughly flushed throughout their entire length before stuffing. Whether this can be done singly or collectively can be determined at the establishment by the inspector. Animal casings that have been flushed prior to receipt at the establishment and are packed in a salt solution or salt and glycerin solution may be used as containers after thorough rinsing and without additional flushing if found to be acceptable by the inspector.

18.47 If the lips from cattle, calves, sheep, and goats are used in the preparation of meat food products, they should be chopped to a fineness that completely destroys the conical shape. Where conventional type choppers are used, experience has demonstrated that the shape of conical papillae cannot be destroyed with certainty unless the lips have first been cooked and the mucous membrane has been removed.

High-speed emulsifying grinders appear to destroy the identity of the conical papillae without prior cooking. Where this has been accomplished to the satisfaction of the inspector, the requirements of scalding and removal of the mucous membrane from lips may be omitted.

18.48 The following are not considered normal ingredients of sausage: Eggs, cheese, pickles, macaroni, vegetables. Blood, kidneys, and detached skin are not to be used in the preparation of such types of sausage as bologna, frankfurter, vienna, and braunschweiger.

18.49 The application of approved clear mineral oil or edible vegetable oil to the outer surfaces of dry or semidry sausage casings as an inhibitor of mold formation has been accepted. Such application must be made after the prescribed treatment for the destruction of possible live trichinae has been completed on applicable products.

18.50 Product prepared with meat byproducts to the exclusion of meat cannot be regarded as sausage.

18.51 The proportion of a condimental substance that may be added to sausage to augment its palatability is dependent on many variable factors. Substances having a strong pungency, aroma, or appetizing quality should be in lesser proportion than substances having those qualities in lower value. On the other hand, condiments, especially those highly colored, should not be added beyond their usefulness as such. For instance, paprika and oil extracts or emulsion of paprika have a low pungency, so a product to

which these are added may be considerably altered in color before the condimental effect is apparent. In such a case, coloring properties must be taken into consideration along with seasoning value to determine the proportion that may be used in any given product without producing a deceptive condition with respect to the quality, kind, or amount of meat used in the product. A larger amount of the condiment may be used, however, if it is considered a customary ingredient of a specific product.

18.52 Equipment used in the preparation of sausage containing cereal or other permitted materials of similar kind should be made acceptably clean before it is used to prepare product not containing such additives.

18.53 Cereal is not a permitted ingredient of thuringer or corned beef hash.

18.54 Meat byproducts, cereal, and nonfat dry milk are not permitted in mettwurst.

18.55 It is important to differentiate between the basis on which water may be added to sausage which is not cooked and that which is cooked. Sausage which is not cooked may contain up to 3 percent of added water, based on the total ingredients used in the preparation. The added water is not calculated on analysis of the finished product but on the percentage of materials going into its manufacture. On the other hand, cooked sausage may contain up to 10 percent of added water, as determined by analysis of the finished product.

18.56 The use of monosodium glutamate or hydrolyzed plant protein does not in any way alter the amount of water that may be used in the preparation of luncheon meat, meat loaf, and fresh sausage, nor in the amount of water that may be present in cooked and smoked sausage. When samples of such meat food products are sent to the laboratory for analysis, information should be furnished by the inspector on Form MI 422 concerning the amount of monosodium glutamate or hydrolyzed plant protein used for each 100 pounds of finished product. For each ounce of monosodium glutamate or hydrolyzed plant protein used per 100 pounds of finished product, $\frac{1}{16}$ of 1 percent will be deducted from the total protein before computing the amount of added water in the product.

18.57 Acidification with vinegar, lactic acid, or citric acid of approved dye solutions for application to casings is permitted.

18.58 Artificial casings impregnated with soluble approved dyes may be used in official establishments for the small varieties of sausages under the provisions of section 18.7(m) of the Meat Inspection Regulations. The certification required for coal tar dyes under section 18.7(m) (2) should be furnished with each lot of such dye-impregnated casings. "Blow-out" sausage, the sausage resulting from broken casings, and that which is stripped from the ends of the casings in order to effect the tie, may be reworked into subsequent lots of the same kind of sausage provided there is no perceptible coloring of the finished sausage as a result of the inclusion of this material.

18.59 The inspector should examine the products for color penetration before they leave the establishment. Corrective action, if indicated, should be taken before the product is shipped. Laboratories should not be asked to examine product for color penetration.

Preparation—Permitted and Prohibited Ingredients

18.60 Ingredients such as dried or candied fruits, dehydrated vegetables, and fruit juices containing small additions of sodium benzoate or benzoic acid, sodium sulfite or sulfur dioxide, or combinations of these for the purpose of preserving the ingredient may be used in the preparation of those meat food products in which such ingredient is customary. For example: dried or candied fruits, including maraschino cherries, may be used for decorating cooked smoked pork cuts; dehydrated vegetables for preparing soups and hashes; and fruit juices for flavoring certain stews and soups. These preservatives need not be declared on labeling material for meat or meat food product.

18.61 Ingredient mixtures containing cereal or soya flour are acceptable for use in products where a maximum percentage of cereal or soya flour is specified in the Regulations only when the mixture is labeled to show the percentage of cereal or soya flour it contains. Ingredient mixtures of nonfat dry milk or dried whey with other substances are not acceptable for use.

Preparation—Sampling, Samples

18.62(a) Laboratories are maintained by the Meat Inspection Division for analyzing samples and performing

other special examinations of product, ingredients, and materials to provide the inspector with information he needs to be sure that all products under his supervision are prepared according to the Regulations.

(b) The inspector must be continually alert to detect substances, such as those contaminated by rodents, insects, molds, and dirt, that are unsuitable for inclusion in food. The detection of such contamination often does not require a laboratory examination. Materials such as seasonings, spices, and cereals have been found infested with insects in various stages of their life cycle when received at official establishments. In other instances, infestation has been found after the material has been in storage in the establishment and could occur when fresh supplies are placed in bins or containers that are infested. At some stages (adult, larval, and pupal) the insects are very small and could be easily overlooked. While most infestations can be detected by giving these materials a very careful examination before use, inspectors should frequently send samples to the laboratory where a more thorough examination can be made to determine acceptability.

Since some foreign matter cannot be detected by visual inspection, samples of flour, spice flavorings, curing materials, nonfat dry milk, tomato puree, and the like should be sent to the laboratory for examination.

(c) Part 17 of the Meat Inspection Regulations gives the minimum requirements for a number of prepared products, so that the inspector can control the preparation of every batch of product. The Regulations also specify the fat content of hamburger and fresh sausage and the gain permitted in hams for canning. The laboratory may be used for checks on such products, but the primary control is vested in the inspector in the establishment.

(d) When not more than the permitted amounts of curing materials are added to product, there should be few violations for excess nitrite. Sufficient checks of finished product should be made, however, to know whether the conversion of nitrate to nitrite has been greater than normally expected.

(e) The inspector should not be concerned with the ability of a particular laboratory to handle necessary samples. Any adjustments in this respect will be made by the Washington office.

(f) Samples may be collected any day of the week. Ob-

viously, the collection of samples should not follow a definite schedule. Care should be taken to have samples of perishable products arrive at the laboratory in good condition.

(g) Samples taken for laboratory analysis should be truly representative of the entire lot. The sample should be properly identified from the time it is taken until it reaches the laboratory. Information on Form MI 422, which accompanies the sample, must be fully explanatory and include the name of the product as it will be labeled, the list of ingredients in the order of their percentages at the start of preparation, and the establishment from which the product originated. In most cases the sample should be taken from finished product, although investigational samples may be collected at any point in the operation. In the case of proprietary mixtures, a list of the ingredients as they appear on the shipping containers, the name and address of the manufacturer, and the purpose for which the material is intended should be noted on the laboratory form. Dry mixtures should be submitted in the smaller size plastic film bag (approximately 3 by 6 inches flat) and the bag should be almost completely filled. Liquid materials should be submitted in the conventional 4 oz. sample bottle. If a shipment consists of more than 1 bag, barrel, or other container, a proportionate number of samples should be taken at random throughout the lot. Any article received in an establishment and not identified by name and ingredient statement should be withheld from use until satisfactory identification has been made.

(h) When sampling cereals, spices, and similar materials, the inspector upon opening the package should remove and examine a sufficient portion of the contents to ascertain whether the article is uniform throughout and to make sure that the sample represents the lot. Unfit materials should be rejected. Laboratory analysis of articles known to be unacceptable usually serves no useful purpose.

(i) Plastic bags furnished by the Meat Inspection Laboratories should be used in lieu of metal cans as containers of meat and meat food product samples.

Approximately 1 pound of product should be placed in the plastic bag. Sausage and meat food products of the larger types need not be cut in small pieces. No paper or other absorbent material should be placed in the plastic bag with the sample. The top of the bag should be closed by twisting it, applying several loops of a rubber band and

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folding the twisted end over and applying one or two more loops of the rubber band. As much air as possible should be excluded from the package; however, the closure should be applied so as to leave some space in the bag around the sample. This will permit some expansion in case decomposition and gas formation occur during shipment. The closed plastic bag containing the sample should be placed directly in the usual mailing carton. Three or four samples may be placed in the carton, but a total of no more than 4 pounds should be mailed in one package under one mailing frank.

(j) All procedures in sampling should be so carried out as to provide the laboratory with as nearly representative a sample as is possible under practical operating conditions. Since no practical method of sampling can be considered entirely free from potential error, the inspector must evaluate the report he receives from the laboratory with full recognition of this possibility of error. There is bound to be a range in moisture content through a production of a batch of cooked sausage and instances where nonfat dry milk or cereal has not been uniformly distributed through the product. It is not probable that any one sampling by an inspector of a batch of product will truly represent the entire production of that particular kind of sausage. The inspector, therefore, must make allowances for such probability. Naturally, a laboratory report indicating that a sample of cooked sausage contains an amount of moisture, cereal, or nonfat dry milk considerably in excess of the Regulations limitation should be interpreted as a clear indication that the plant's production methods are faulty and immediate correction should be required. By contrast with this, when sample reports show the presence of excessive added moisture, cereal, or nonfat dry milk within narrow limits, the inspector may consider it necessary to obtain additional sample analyses of the sausage before he decides whether or not the methods used by the establishment are productive of cooked sausage that conforms with the Regulations.

(k)(1) The handling of decomposed samples by the chemical control laboratories is not only objectionable to the chemists and technicians but also adversely affects the accuracy of the analytical procedures for nitrite, nonfat dry milk, and sugars such as those contained in corn sirup solids. Unless perishable samples can be mailed immediately with assurance that they will not remain in the mail

channels over a weekend or holiday before delivery to the laboratory or be otherwise unduly detained, the samples should be frozen or otherwise protected prior to mailing. Adequate control should be exercised during the time that the samples are being frozen to assure that there is no opportunity for manipulation of the sample collected by the inspector.

(2) Certain stations located a considerable distance from the chemical control laboratory serving them may find it necessary to forward samples to be examined for nitrite under refrigeration, such as might be obtained by packing the sample with dry ice. Chemists in charge of laboratories should assist inspectors in developing satisfactory mailing procedures by reporting those occasions when the sample arrives in a decomposed condition. In such cases it would probably be desirable to indicate the date and hour that the sample arrived at the laboratory.

(3) When necessary, fresh products such as pork sausage and hamburger should be protected from decomposition by the addition of approximately 10 drops of formalin to the product at the time the sample is collected. The product and the formalin should be thoroughly mixed by kneading the package after it has been closed. When so treated the sample form should carry a statement such as "10 drops formalin added."

18.63(a) Form MI 422 is designed for reporting one sample only. The establishment number and sample number should be shown on the form in the designated space. The establishment number should be used in connection with each sample number, for example, the first sample number for establishment 38 would be 38–1, the second 38–2, and so forth. Sample numbers should begin anew the first of each fiscal year (July 1).

(b) When using Form MI 422 (snapout type) inspectors should place it on a hard even surface and make the entries in such a manner that they will be legible on all copies. *Do not remove carbons from the form before sending it to the laboratory.* Items 6 and 7 on the form will be completed by the laboratory so should not be used by the inspector. Distribution instructions printed at the bottom of the form should be followed.

(c) All sample forms for products should include the inspector's request for information concerning the product represented by the sample. He may indicate the information desired by placing a check mark, or check marks, in

the column to the left opposite the appropriate items listed; for example, "added water," "N.F.D. milk," "cereal." If an item requested is not listed under No. 8 the check mark should be placed to the left of "Other" and the specific request written in the space provided. Unless a sample is accompanied by a form asking for specific information, the sample will be discarded by the laboratory. The laboratory will return the form to the inspector with a notation to that effect.

(d) When a sample does not comply with the Regulations, the inspector should state the corrective action taken on the original and first copies in accordance with the instructions on the reverse side of the form. This report should be forwarded to the inspector in charge for his comments and signature and then sent to the Assistant Director of the area. Be sure that the form sent to the Assistant Director is legible and shows the action taken for correction of the reported violation.

18.64 When a sample is sent to the Washington Meat Inspection Laboratory for special purpose, a notation must be made on the laboratory form to that effect, or the form should bear reference to a letter or correspondence. If no notation appears on the form to indicate special handling, the sample may be discarded or given the usual analysis for the class of product, especially if it arrives ahead of any correspondence on the subject.

18.65 Fiber cartons for forwarding samples are stocked at the following stations: Chicago, Ill.; Kansas City, Kans.; New York, N.Y.; Omaha, Nebr.; St. Louis, Mo.; San Francisco, Calif.; and Washington, D.C. The fiber cartons should be used exclusively for sending samples to the laboratory.

Where fewer than three samples are placed in the carton, the additional space should be filled with paper or other light waste material. Two addressed franks, one for forwarding samples to the proper laboratory from which they were forwarded, should be prepared by the inspector at the establishment. The franks should be placed on the carton in such a way that only the outgoing frank will be visible when the carton is tied and ready for mailing. In this way an adquate supply of sample containers and cartons should be available at the establishment whenever needed.

18.66(a) Inspectors can determine compliance with the Regulations for smoked hams, shoulders, tongues, and

cured briskets by conducting tests during the preparation of the product and comparing the weight of the finished product with the green weight. However, where it is necessary to obtain laboratory analysis of the product, the request should be for added substances rather than added moisture. The analysis will then include the amount of salt as well as moisture that may have been added to the product during its preparation.

(b) Samples of ham for analysis to determine added substances should be prepared as follows: A ham considered to be representative of the lot should be selected and the bone, skin, and excess fat removed. The meat from the ham should be ground through a 1/16-inch plate, promptly mixed and ground again through the 1/16-inch plate, and again mixed. Approximately a 1-pound sample should be taken from the ground mixed meat and placed immediately in the impervious bag which should be tightly closed to prevent loss of moisture.

The sample should be prepared quickly to keep to a minimum the loss of moisture during handling. The establishment may, if it wishes, take a duplicate sample from the same mixture of ground ham for its laboratory. Shoulders, tongues, and cured briskets should be prepared in a similar manner.

18.67(a) Inspectors are sometimes required to make a considerable number of inspections of materials other than meat or meat food products that are used in the preparation of products and otherwise in official establishments.

In order to evaluate the requirements for this important phase of the inspection work more accurately Form MI 407–4 has been designed for use in reporting rejection of materials found to be unacceptable for use.

One form should be used for each material rejected, and one completed form should be sent to the Meat Inspection office, Chicago, Ill., along with other MI reports, and one copy retained for station files. When there is no rejection at the station during a calendar month, a report should be completed with the notation, "There were no materials rejected at this station during the month of _____."

(b) Materials other than products that have been rejected for use may be removed from the establishment or destroyed within the establishment if the management so desires. In most instances, it will be well to notify the Food and Drug Administration and local health authorities of such action.

18.69 Permitted Chemical Additives

Additive	*Reference*	*Purpose*	*Products*	*Amount*
Acetic acid	Reg. 18.7(i)	Refining	Rendered fats	Sufficient for purpose.
Amines, filming	Correspondence	Volatile boiler additive to retard corrosion in pipes.	Steam	See chemical names.
Anti-foam A (methyl polysilicone).	Correspondence	To retard foaming	Soup	10 p.p.m.
			Fats	10 p.p.m.
			Pickle	50 p.p.m.
Antioxidants (oxygen interceptors).	Reg. 16.13(e); 18.7(d); 17.9(d).	To retard rancidity development.	Lard and shortening	0.01 percent singly; 0.02 percent combinations.
Ascorbic acid	Reg. 18.7(s); 28.3(b)(7).	Accelerate color fixing in curing.	Cured cuts; cured comminuted product.	7½ ozs. to 100 gals. pickle; ¾ oz. to 100 lbs. meat.
Aspergillus Oryzae	Correspondence	Soften tissue		
Autolized yeast extract.	Correspondence	Flavor	Various	Sufficient for purpose.
Bacterial starter; lactic acid starter culture.	Reg. 18.7(p); Memo. 234.	To develop flavor	Dry sausage; pork roll.	0.5 percent.
Benzoate, sodium; benzoic acid.	Reg. 28.1(a)(3)(ii), (b)(1)(v).	To retard flavor reversion.	Oleomargarine	0.1 percent.
BHA (butylated hydroxyanisole).	Reg. 17.9(d); 18.7(d)(5).	Antioxidant: To retard rancidity development.	Lard and shortening	0.01 percent.
	Reg. 18.7(t); 16.13(e).	Antioxidant: To retard rancidity development.	Unsmoked dry sausage.	0.003 percent.

BHT (butylated hydroxytoluene).	Reg. 18.7(d)(6); 17.9(d).	Antioxidant: To retard rancidity development.	Lard and shortening	0.01 percent.
Bicarbonate of soda	Reg. 18.7(i); Correspondence.	To neutralize excess acidity; cleaning vegts.	Rendered fats; tomato soup; beans, etc.	Sufficient for purpose.
Borax	Reg. 17.9; 18.8	Preservative	Export	Sufficient for purpose.
Bromelin	Correspondence	Same use as papain		
Carbon (purified charcoal).	Reg. 18.7(i)	Refining	Rendered fat	Sufficient for purpose.
Carbon dioxide gas	Correspondence	Immobilizing	Hogs	Sufficient for purpose.
Caseinate, sodium	Manual 18.28	Binder and extender	Imitation sausage; nonspecific loaves; soups; stews; etc.	Sufficient for purpose.
Caustic soda (sodium hydroxide).	Reg. 18.7(i)(j)	Refining; denuding	Fats, tripe	Sufficient for purpose.
Cellulose gum (carboxymethyl cellulose).	Correspondence	Extender, stabilizer	Baked pies, etc	Sufficient for purpose.
Citric acid	Reg. 18.7(d)(9)	Synergist: To increase effectiveness of antioxidants.	Lard and shortening	0.01 percent.
	Reg. 18.6(t)	Synergist: To increase effectiveness of antioxidants.	Unsmoked dry sausage.	0.01 percent.
	Reg. 28.1(a)(3)(viii), (b)(1)(viii).	To protect flavor	Oleomargarine	Sufficient for purpose.
	Correspondence	Flavoring	Chili con carne	Sufficient for purpose.
Citric acid and sodium citrate.	Reg. 18.7(c)	Prevent coagulation	Beef blood	0.2 percent.

18.69 Permitted Chemical Additives—Continued.

Additive	*Reference*	*Purpose*	*Products*	*Amount*
Coloring material, vegetable, and synthetic.	Reg. 28.1(a)(3)(i), (b)(1)(iv); 18.7(m); (CFR Amendment 57-29); 17.9(a)(b); 16.7(a); 16.13(d).	To color casings, rendered fat, marking ink, etc.	Sausage casings; oleomargarine; shortening; branding ink.	Sufficient for purpose.
Corn sirup	Reg. 18.7(b)(q); Memo. 243.	Flavor; cure	Cured product; hamburger.	2.5 percent.
Corn sirup dried	Reg. 18.7 (b)(q); Memo. 243.	Flavor; cure	Cured product; hamburger.	2.0 percent.
Cyclamate, sodium	Memo. 249	Sweetener	Bacon	0.15 percent.
Cyclohexylamine	Correspondence	To retard corrosion	Boiler water	10 p.p.m. from approved feeder.
Dextrose	Reg. 18.7(b); 28.2(a)(4); Memo. 215.	Flavor; cure; seasoning.	Sausage, ham, etc	Sufficient for purpose.
Diacetyl	Reg. 28.1(a)(3)(iv), (b)(1)(vii).	Flavor	Oleomargarine	Sufficient for purpose.
Diatomaceous earth	Reg. 18.7(i)	Refining	Rendered fats	Sufficient for purpose.
Dry ice (carbon dioxide-solid).	Memo. 239	Cooling	Chopping of meat; packaging of product.	Sufficient for purpose.
Dry ice (carbon dioxide-solid).	Correspondence	Cooling	Fats	Sufficient for purpose.
Enzymes, proteolytic	See papain, bromelin, ficin aspergillus oryzae.			
Ficin	Correspondence	Same use as papain		
Fuller's earth	Reg. 18.7 (i)	Refining	Rendered fats	Sufficient for purpose.

Glycerol (glycerine)	Reg. 18.6(a)(5); Correspondence.	Inhibit drying; manufacture of mono- and diglycerides.	Seasonings, curing mixes.	Sufficient for purpose.
Glycerol lacto-palmitate, etc.	Correspondence	A type of mono- and diglycerides.	Shortening	Sufficient for purpose.
Gums, vegetable (tragacanth karaya, etc.).	Correspondence	Emulsifying agent; binder.	Spice emulsion; egg roll; breading mix	Sufficient for purpose.
Hydrogen peroxide	Reg. 18.7(j)	Bleach	Tripe	Sufficient for purpose.
Hydrolyzed plant protein.	Reg. 28.2(b)(7); Manual 18.52 to 18.56.	Flavor	Various	Sufficient for purpose.
Isoascorbic acid (sodium erythorbate).	Reg. 18.7(s); 28.3(b)(7).	Accelerate color fixing in curing.	Cured cuts; cured comminuted product.	7½ ozs. to 100 gals. pickle; ¾ oz. to 100 lbs. meat.
Isopropyl citrates	Reg. 28.1(a)(3)(ix), (b)(1)(ix).	To protect flavor	Oleomargine	0.02 percent.
Lecithin	Reg. 18.7(d)(4); Correspondence.	To retard rancidity development; emulsifier.	Lard and shortening	Sufficient for purpose.
	Reg. 28.1(a)(9)	Emulsifier	Oleomargarine	0.5 percent.
Lignin	Correspondence	Loosen scale	Steam boilers	Sufficient for purpose.
Lime	Reg. 18.7(j)	Denude	Tripe	Sufficient for purpose.
Malt sirup	Correspondence	Flavor; cure	Cured product	2.5 percent.
Milk protein hydrolysate.	Correspondence	Flavor	Various	Sufficient for purpose.
Mono- and diglycerides.	Reg. 17.8(c)(43); 18.7(c); 28.1(a)(9).	Emulsifiers	Lard, shortening; oleomargarine.	Suff. for purpose. ~~0.01 percent in lard and shortening;~~ .5 ~~0.02~~ percent in oleomargarine.
Monoisopropyl citrate.	Reg. 18.7(d)(9); 28.1(a)(3)(ix), (b)(1)(ix).	To increase effectiveness of antioxidants.	Lard, shortening; oleomargarine.	0.01 percent in lard and shortening; 0.02 percent in oleomargarine.

18.69 Permitted Chemical Additives—Continued.

Additive	*Reference*	*Purpose*	*Products*	*Amount*
Monosodium glutamate.	Reg. 28.2(b)(6); Manual 18.52 to 18.56.	Flavor	Various	Sufficient for purpose.
Morpholine	Correspondence	To retard corrosion	Boiler water	10 p.p.m. from approved feeder.
Nickel	Reg. 18.7(i)	Catalyst	Hydrogenated fats	Sufficient for purpose.
Nitrate of soda or potassium.	Reg. 18.7(k)	Source of nitrite	Cured products	See sodium or potassium nitrate.
Nitrite of soda or potassium.	Reg. 18.7(k)	Fix color	Cured products	See sodium or potassium nitrite.
Nitrogen	Correspondence	Exclude oxygen	Sealed products	Sufficient for purpose.
Nordihydroguaiaretic acid (NDGA).	Reg. 18.7(d)(2)	Antioxidant: To retard rancidity development.	Lard and shortening	0.01 percent.
Octadecylamine	Correspondence	Boiler additive to retard corrosion in steam pipes.	Steam	2.5 p.p.m. in condensed steam (analysis required).
Oxygen interceptor	Reg. 16.13(e); 17.9(d); 18.7(d).	See antioxidants		
Papain	Reg. 17.8(c)(56); Memo. 226.	Soften tissue	Frozen cuts	Sufficient for purpose.
Phosphates: disodium; monosodium; sodium hexameta-; tripoly-; sodium pyro-; sodium acid pyrophosphate	Reg. 18.7(r); 18.7(t); 28.3(b)(6).	Decrease amount of cooked-out juices.	Ham, pork shoulder picnic; canned chopped ham	5.0 percent in pumping pickle; 0.5 percent in canned chopped ham.
Phosphate, sodium hexameta-.	Correspondence	Retard scale formation in pipes.	Potable water supply.	10 p.p.m. from approved feeder.

Phosphate, trisodium.	Reg. 18.7(j)	Denuder	Tripe	Sufficient for purpose.
Phosphoric acid	Reg. 18.7(d)(9)	Synergist: To increase effectiveness of antioxidants.	Lard and shortening	0.01 percent.
Propyl gallate	Reg. 18.7(d)(7)	Antioxidant: To retard rancidity development.	Lard and shortening	0.01 percent.
Resin guaiac	Reg. 18.7(d)(1)	Antioxidant: To retard rancidity development.	Lard and shortening	0.1 percent.
Saccharin	Correspondence	Sweetener	Bacon	.01 percent.
Silica gel	Correspondence	Anti-caking agent	Curing mixes, etc	0.5 percent.
Sodium amide	Correspondence	Rearrangement	Lard	Sufficient for purpose.
Sodium ascorbate; sodium isoascorbate (sodium erythorbate).	Reg. 18.7(s); 28.3(b)(7); Memo. 217, Supl. 1 and 2	Accelerate color fixing in curing.	Cured cuts; cured comminuted product.	7½ ozs. to 100 gals. pickle; ⅛ oz. to 100 lbs. meat; 10 percent solution to surface of cured product prior to packaging.
Sodium bicarbonate	See bicarbonate of soda.			
Sodium carbonate	Reg. 18.7(i); 18.7(j)	Refining; denuding	Fats; tripe	Sufficient for purpose.
Sodium caseinate	Manual 18.28	Binder and extender	Imitation sausage; nonspecific loaves; soups; stews; etc.	Sufficient for purpose.
Sodium hydroxide (caustic soda).	Reg. 18.7(j)	Denuder	Tripe	Sufficient for purpose.
Sodium metasilicate	Reg. 18.7(j)	Denuder	Tripe	Sufficient for purpose.
Sodium methoxide	Correspondence	Rearrangement	Lard	Sufficient for purpose.

18.69 Permitted Chemical Additives—Continued.

Additive	*Reference*	*Purpose*	*Products*	*Amount*
Sodium or potassium nitrate.	Reg. 18.7(k)	Source of nitrite	Cured products	7 lbs. to 100 gals. pickle; 3½ ozs. to 100 lbs. meat (dry cure); 2¾ ozs. to 100 lbs. chopped meat.
Sodium or potassium nitrite.	Reg. 18.7(k)	Color fixing	Cured products	200 p.p.m. (0.2 percent in product; 2 lbs. to 100 gals. pickle; 1 oz. to 100 lbs. meat (dry cure); ¼ oz. to 100 lbs. chopped meat.
Sodium soya proteinate.	Correspondence	Binder and extender	Imitation sausage; nonspecific loaves; soups; stews; etc.	Sufficient for purpose.
Sodium sulfoacetate derivatives of mono- and diglycerides.	Reg. 28.1(a)(3)(iv), (b)(1)(vii).	Flavor	Oleomargarine	0.5 percent.
Sorbitol	Correspondence	Retard drying	Seasonings	Sufficient for purpose.
Starter distillate	Reg. 28.1(a)(3)(iv), (b)(1)(vii).	Flavor	Oleomargarine	Sufficient for purpose.
Stearyl citrate	Reg. 28.1(a)(3)(x), (b)(1)(x).	To protect flavor	Oleomargarine	0.15 percent.
Sugars, approved (sucrose and dextrose)	Reg. 18.7(b); 28.2(a)(4); Memo. 215	Flavoring; curing; seasoning.	Sausage; ham; miscellaneous.	Sufficient for purpose.

Sulphites with strong alkali.	Correspondence	Retard corrosion	Boiler water	Sufficient for purpose.
Tannic acid	Reg. 18.7(i); Correspondence.	Refining; loosen scale.	Rendered fats; boiler water.	Sufficient for purpose.
Tocopherols	Reg. 18.7(d)(3).	Antioxidant: To retard rancidity development.	Lard and shortening	0.03 percent.
Tricalcium phosphate.	Correspondence	Rendering	Animal fats	
Trisodium phosphate.	Reg. 18.7(j); Correspondence.	Denuder; rendering.	Tripe; animal fats	Sufficient for purpose.

PART 20–REPORTS

PART 21–APPEALS

21.1 When an inspector's decision is questioned, the inspector in charge makes a report to the Washington office.

PART 22–COOPERATION WITH LOCAL AUTHORITIES

22.1 Information furnished by meat inspection stations when diseased conditions are found among animals at slaughtering establishments, and giving point of origin, has been of great value in assisting Federal and State officials in controlling communicable diseases of livestock. This has been especially true with such diseases as tuberculosis, hog cholera, swine erysipelas, anthrax, vesicular diseases, cysticercosis, and various parasitic infestations. Several instances show the value of this cooperation. However, some meat inspection stations submit many more reports of this character than do others. It is possible that this difference is occasioned by a greater ease of determining the origin of diseased animals in some stations than in others.

Because of the importance of this work, all inspectors in charge are urged to give close attention to it and forward the necessary reports whenever it is reasonably practicable to determine the origin of animals affected with communicable diseases encountered at official establishments.

Owners and operators of official establishments will recognize that aid given in the identification of lots of diseased animals will serve to further reduce the incidence of the disease among the livestock population in the areas served by such establishments, a reduction which will shortly be reflected in a direct return to both the producer and the packer through the avoidance of loss by condemnation of diseased animals or their carcasses.

22.2 The reports made by inspectors will be on Form ADE 2–11C except those reporting tuberculosis. The original should be forwarded to the Division at Washington, one copy to the Veterinarian in charge of the State of origin of the animals covered by the report, and a copy to the appropriate State livestock sanitary official of the State of origin. The form forwarded to the Division should be

noted to show that the required distribution has been made of other copies of the report.

22.3 Form ADE 6–35 "non-reactors showing tuberculosis lesions" should be used by veterinary meat inspectors for reporting lesions of tuberculosis found during slaughter of all non-reacting bovine animals and whenever extensive tuberculosis infection in lots of swine is encountered. All animals found to have tuberculosis lesions as well as those which show lesions suspicious of tuberculosis should be reported even though all of the information about the origin of the animal cannot be obtained.

Each form completed should be identified in the upper right-hand corner by the establishment number where the animal was slaughtered and a case number starting with number 1 on July 1 of each year and running consecutively at each establishment. The form should be distributed in accordance with instructions appearing on it. Inspectors should furnish all information available about the identity of the animal in the space provided on the form.

22.4(a) In some instances, the identity of cattle is established at the slaughtering plant through the medium of eartags, stockyard sales tags, and similar identifying devices. In many instances, cattle from Western States can be identified more positively by means of hide brands. These brands are registered with the livestock authorities of the States and are identified as the cattle move through the sales barns, stockyards, and the like. Whenever possible, these brand identifications are to be shown along with eartag numbers and other identifying features on Forms ADE 2–11C and ADE 6–35 reports. Brand inspectors are located at many livestock centers. It is suggested that they be asked to assist in the brand identification of diseased animals.

(b) The origin of animals that show tuberculosis lesions may be determined by the identifying tags on the animals when they are slaughtered. Inspectors should remove such identifying devices and hold them for at least 60 days following the date of the report to the Animal Disease Eradication Division on Form ADE 6–35. This gives the field veterinarian an opportunity to obtain the identifying tag if this becomes necessary.

All information on both sides of the eartag or similar identifying device should be shown on Form ADE 6–35. It would also be helpful to show the composition or other description of the tag.

22.5 The bovine tuberculosis eradication campaign has been so successful that the incidence of this disease throughout the entire country has been reduced to negligible proportions. In order to carry through with effective followup control measures, it is necessary to make use of a system that will locate the remaining few centers of infection. When these are located, disease control officials can concentrate their efforts in the areas where correction is needed. This effects a maximum of results with a minimum expenditure of time and money. The key point in this system is at the slaughtering plant where animals affected with tuberculosis can be identified and thus lead the investigators to the infected premises.

22.6 Each veterinarian should carefully study ARS 22–27, Special Report, "Mucosal Disease Complex" furnished him by ARS. Veterinarians and meat inspectors who perform ante-mortem and post-mortem inspection duties should be completely familiar with the symptoms of the disease conditions in this complex. This can be best accomplished through discussions by those concerned.

If any of the conditions of mucosal disease complex are observed, an immediate collect telephone report should be made to the veterinarian in charge, ADE Division, of the State where the animal originated. If the origin cannot be determined, then the veterinarian in charge of the State where the animal is being slaughtered should be notified. The telephone report should be confirmed by a report in writing on Form ADE 2–11C with a copy to the State Livestock Sanitary Official and a copy to the Meat Inspection Division.

The Animal Disease Eradication Division is extremely anxious to have meat inspection veterinarians report to them immediately any unusual conditions suggestive of a communicable animal disease whether found on ante-mortem or post-mortem inspection. Where such a condition is found, a collect telegram should be sent to the veterinarian in charge of the Animal Disease Eradication Division activites in the State where the animal originated.

22.7(a) Food articles are examined for various Government agencies to insure delivery of only such articles as conform to the specifications under which they are purchased. This service is performed at the special request of such agencies. Examination of food articles for specification, or contract compliance, for condition, or for the two

combined may be made on request of the contractor or the Government agency provided the inspector is furnished a copy of the contract letter of award or other information clearly indicating the specifications under which the article is purchased, and provided further that the Government agency appears on the following list of those with which we have memorandums of agreement to furnish the service on a reimbursable basis:

Department of Agriculture:
Fruit and Vegetable Division, Agricultural Marketing Service. (Drawing official samples of processed fruits and vegetables.)
Meat Grading Branch, Livestock Division, Agricultural Marketing Service.
Poultry Inspection Branch, Poultry Division, Agricultural Marketing Service. (Inspection and certification of poultry products in federally inspected establishments.)
Forest Service.
Department of Army:
Corps of Engineers, U.S. Army (Rivers and Harbors).
Department of Commerce:
Civil Aeronautics Administration.
Inland Waterways Corporation.
Maritime Administration.
Department of Health, Education and Welfare:
Public Health Service.
Independent Offices and Establishments:
National Zoological Park.
Panama Railroad Company.
Tennessee Valley Authority.
Veterans' Administration.
Department of the Interior:
Alaska Railroad.
Alaska Road Commission.
Fish and Wildlife Service.
Department of Justice:
Bureau of Prisons.
Immigration and Naturalization Service.
Department of Navy:
U.S. Marine Corps.
U.S. Navy.
Department of the Treasury:
U.S. Coast Guard.

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(b) The Veterans' Administration and Public Health Service have specifications of their own; other Government agencies usually purchase food articles under the Federal specifications.

22.8(a) Examination of meat to determine whether it meets specifications consists in determining the kind, quality, and condition of cuts of meat and the supervision of the handling of meat food products throughout the various processes of preparation until packed and marked for delivery. Supervision also covers the preparation of curing agents, the kind and length of cure, and smoking at specified temperatures, as well as cutting, chopping, spicing, wrapping, packing, labeling, and affixing the special mark of the agency for which the product is intended.

(b) Each step in the preparation of products such as sausage, hams, and bacon, should be closely supervised to see that the product conforms to the specifications. However, smoked hams and bacon of the quality required by specifications that have been fully cured and smoked may be accepted without special supervision of each step in the preparation of a particular purchase, provided inspectors have actual knowledge that the hams and bacon have been cured and smoked as required by the specifications.

(c) Examination of meat, meat food products, and fresh sea food for specification compliance for Federal Government agencies whether in federally inspected establishments or elsewhere will be done by personnel of the Meat Inspection Division.

Contracts for fresh sea foods in those geographical areas where the Fish and Wildlife Service of the Department of Interior have personnel available (Boston, Tampa, San Antonio, New York, and Seattle) will be serviced by that agency.

If fresh or cured meat, carcasses, or cuts are involved and grade is a factor, the vendor must offer meat that has been federally graded.

Where the Federal Government agency is one with which we have a memorandum of understanding (agencies appearing on the published list), the charge will be made against the Federal agency, except that purchases for the Veterans' Administration, Public Health Service, Maritime Administration, Fish and Wildlife Service and the U.S. Coast Guard will be made against the vendor. When specification examination is made of meat or meat food products for Federal agencies with which we do not

have a memorandum of understanding the charge will be made against the vendor. This will include purchases made by the General Services Administration for other Government agencies.

The charge for specification compliance work for fresh sea food on Veterans' Administration contracts will be made against the Veterans' Administration.

(d) Meat and meat food products for the Navy and Marine Corps may be examined for compliance with specifications and marked with the special brands of those agencies on request of official establishments, even though the official establishments are not in possession of contracts.

(e) Food products that have been examined and found to conform to specifications should be marked to indicate specification compliance. Special brands for indicating specification or contract compliance now on hand should be used as long as they are serviceable. Requisitions for special brands will be filled as long as there are supplies on hand.

When the supply of special brands in the field and in Washington has become exhausted, the U.S.D.A. Provisional and Accepted brands should be used for all specification examination work. These brands come in sets of one Provisional and one Accepted brand. The brands to be used for Army specification work are furnished for that purpose and bear the word "Military."

(f) Contractors' bills for meat and meat food products delivered to the Navy on Navy contract should be marked with a rubber stamp bearing the following statement: "The meat or product described herein has been inspected and found to comply with the specifications of the U.S. Navy," followed by the words "Inspected"—MI Service." Stamps for this purpose are available on requisition.

(g) Charges for the service will be made against the vendor or Government agency on Form BFD 96–1. The preparation of BFD 96–1 should be made in accordance with AM 323.1.

Specification examination of product performed under the Marketing Act of 1946 should be noted under "Remarks" on BFD 96–1 as "Service furnished under Agricultural Marketing Act, 1946." The Government agency for which the product is being prepared should also be noted.

(h) When laboratory analysis is requested in connection with specification examination work of a reimbursable nature for any agency, facility, or establishment, the labora-

tory should include on the reporting form the hours of laboratory time. It is the responsibility of the inspector to see that all charges of a reimbursable nature—examination and laboratory time (each shown separately)—are entered on BFD 96–1, billing the one requesting the service. The total laboratory time should be entered on the "Hours Lab. Insp." line on Form BFD 96–1. No reference to the hourly rate for either examination or laboratory time should be shown on any document prepared at the station level.

(i) When the Veterans' Administration is to be billed the forms should be prepared in quintuplicate. The duplicate copy of MI 416 should be mailed to the Meat Inspection Office, Chicago, Ill., 1 copy mailed to the manager of the Veterans' Administration facility to which the food articles are destined, 1 copy furnished to the contractor, 1 copy retained by the inspector as his office record, and the original retained by the inspector in charge until the end of each billing period and then attached to Form BFD 96–1 and forwarded to the Washington office. The amount of time spent in the examination of the product should be indicated on Form MI 416, recording separately the time spent on products passed as meeting the specifications and the time spent on products that are rejected. It is our understanding that the amount of time spent examining products that are rejected is billed against the vendor by the Veterans' Administration.

(j) No reference to the rate per hour should be made on Form MI 416 for the Veterans' Administration or any other Government agency. The time spent in examining the product should be indicated on all Forms MI 416, except where otherwise indicated.

(k) At establishments where a poultry inspector performs work on an overtime or holiday basis for the Meat Inspection Division, the poultry inspector should prepare Form BFD 96–1 and reflect the hours in the column titled "Packer Overtime Act." The service should, of course, be charged against the establishment at which the work was performed.

The poultry inspector should at the close of each biweekly pay period mail the original and 1 copy of BFD 96–1 to the Regional Business Office for the area, 1 copy to the Meat Inspection Division, ARS, Washington 25, D.C., and the fourth copy should be retained in his files at the establishment.

22.9 The following additional requirements are to be complied with in doing specification examination work for product purchased by Veterans' Administration facilities:

(a) Only the U.S.D.A. Provisional brand will be placed on a container of product that is in the process of preparation, such as *product going into the freezer.* The VA brand (or the U.S.D.A. Accepted brand when VA brands are no longer available) will be placed on the container ONLY immediately before the product leaves the plant or establishment for shipment to the facility—preferably on the day of shipment. (This brand will be applied only after the inspector has a copy of the purchase order or contract.)

(b) Boxes should be marked to show (1) name of item, (2) item specification number, (3) legible brand imprint, and (4) purchase order or contract number, in addition to other required markings.

(c) Contractors may prepare product in anticipation of future contracts provided that all of the foregoing requirements are observed and provided also that the usual supervision is maintained during processing and freezing. A re-examination of all items should be made just prior to delivery to verify compliance with specifications and purchase order requirements and then the accepted brand will be placed on the container. This means that there can be no storage in transit after the product leaves our jurisdiction. If there is storage in transit, it must be at a location where our inspection is available.

(d) The Veterans' Administration has asked to be furnished with a copy of Form MI 416 covering the shipment. The inspector should make an extra copy of Form MI 416, deliver it to the contractor, and advise him to attach it to any papers accompanying the shipment so that it will be available at destination.

22.10(a) All specification brand imprints placed on the container or wrapper must be completely legible so that the date as well as the stamp number or location can be easily read.

(b) Specification brands must be kept under the control of the inspector at all times and used only under his immediate supervision.

22.11(a) All contractors desiring services of MID employees for Specification Examination work for Federal Government Agency contracts (Other than Military) must first complete MI Form 416–6, "Application for Specifica-

tion Examination Service," before service will be extended. Applicants will include both federally inspected establishments and establishments not operating under Federal inspection that desire this service.

Services under this application may be suspended at any time by the inspector in charge if he determines that the service cannot be provided at that particular place because of failure of management to provide proper facilities and environment that will insure delivery of proper product.

Form MI 416–6 should be completed in duplicate. The original should be delivered to the inspector in charge, who will maintain it as a permanent station record of all establishments receiving the service. The duplicate copy will be retained by the applicant.

(b) Form MI 416 should be used to report specification examination work. In most cases MI 416 should be prepared in triplicate. The original copy should be mailed to the Meat Inspection Office, Chicago, Ill., the duplicate copy retained for station file, and the triplicate copy forwarded with the product to destination.

(c) All expenses in connection with the specification examination of food articles should be charged either to the agency or to the vendor who requested the service as outlined in the preceding paragraphs. The charges for this service should be made on the basis of a minimum charge of 15 minutes and multiples of 15 minutes thereafter on any one day. If the charge is to be made against the vendor and the establishment has orders for several facilities of the same Government agency, or orders for several Government agencies with the possibility that inspection was performed by more than one inspector in the same establishment for that day and the total time spent by the inspectors amounted to 1 hour and 30 minutes, then the charges against the establishment would be 1 hour and 30 minutes. On the other hand, if there was only one inspection during the day, the minimum charge against the vendor would be 15 minutes.

22.12 The Meat Grading Branch, Livestock Division, Agricultural Marketing Service, of the Department makes acceptance examinations of meats and meat food products for non-Federal government procurement agencies. When the product is prepared in a federally inspected establishment and the specifications require special supervision, the local Meat Grading Service representative will ask for our constant supervision during certain portions of the proc-

essing. Most requests for constant supervision cover only the formulation of meat food products, and the other processing phases used receive the usual supervision from a Meat Inspection standpoint.

Our personnel will maintain control of the identity of these products from the time they assume the responsibility for this specification compliance through all subsequent operations and until such time as the Grader is prepared to make the final acceptance.

When our cooperation is desired, our personnel will be informed by the local Grading people, who will give the establishment involved, furnish a copy of the applicable specifications and indicate the processing operations for which we are to be responsible.

The Grader will notify the inspector in time so that the latter may be prepared to assume his part of the work. When our inspector turns the product over to the Meat Grader, he will present to the Grader for his signature, four signed copies of Form MI 416 (in pads) containing the following information:

(a) Name of agency for which product is being processed.

(b) Name and item number of product being certified.

(c) A specific statement covering the phases of processing that are being certified.

(d) Number of hours charged, designated as either basic or overtime or both, as the case may be. Time for laboratory examination should be shown separately. (Although the number of hours are shown, the hourly rate should not be put on the four forms. This time must be the same as the corresponding time on Form BFD 96–1.)

The completed forms should be distributed as follows: The original copy should be used to support the billing and attached to Form BFD 96–1 that is sent to the Regional Business Office for the area. Two copies should be given to the Grader. The fourth copy should be sent to the Meat Inspection Office, Chicago, Ill. The fifth copy is the Station record.

On Form BFD 96–1 under "Remarks" should be a statement which will connect it with Form MI 416 in the event the two become separated. The statement should show the number of the establishment where the product was prepared and in addition some identifying notation such

as "Pennsylvania State Contract." Form BFD 96-1 should show that the billing is to be made against the Meat Grading Branch.

22.13 To facilitate examination at the point of delivery, the special Navy, Marine Corps, and Coast Guard brands, denoting compliance with specifications, should be applied to fresh meat enclosed in cloth coverings and to containers of meat food products, as follows:

(a) On the heel of the bottom round on beef hindquarters.

(b) On the cut known as the rib on beef forequarters.

(c) On the outside of the round about halfway up on veal sides, veal saddles, and veal legs.

(d) On the back, across the hips of lamb and mutton carcasses.

(e) On the outside surface near the middle of the length of such cuts as beef briskets, beef chucks, beef ribs, beef loins (full, short, or ends), beef rumps, veal racks, veal forequarters, veal chucks, lamb or mutton racks, and lamb shoulders.

(f) On the shipping containers, on the end which bears the name of contents and net weight.

22.14 The broker, commission agent, packer, or other responsible person concerned with the importation has the responsibility to notify the inspector in charge when Canadian cattle are received at an official establishment and to identify the cattle to the inspector concerned. After the imported cattle have been slaughtered, notification to that effect should be sent to the Animal Inspection and Quarantine Division inspector in charge at the border point of entry on Form AIQ 33 "Animals Imported for Immediate Slaughter". It is not expected that this coverage will be extended to plants not operating under Federal meat inspection. A space is provided on Form AIQ 33 for indicating tuberculosis lesions found in such animals. When tuberculosis lesions are found in cattle from Canada, one copy of Form ADE 6-35 should be prepared and forwarded to the Washington office of the Animal Disease Eradication Division. The form should carry a statement such as "Origin of Animal Canada."

22.15(a) Meat inspection personnel will supervise the cleaning of trucks and trailers containing animals affected with an infectious disease when received at federally inspected packing plants.

In order to obtain approval for handling reactors, packing plants must provide adequate facilities and services for the cleaning and disinfection of vehicles transporting brucellosis reactor cattle with a permitted disinfectant as provided by Federal and State regulations.

Information about methods to be used in cleaning and disinfecting vehicles is given in BAI Order 309, which can be obtained from the Animal Disease Eradication Division.

The following procedures should be used in cleaning trucks and trailers:

Once the plant employee has been properly instructed as to the procedure to follow in cleaning and disinfecting trucks, it will not be necessary for the inspector to personally supervise the disinfection of each and every truck. When the inspector is satisfied that the plant employee can be depended upon to do a good job, supervision by the inspector may be limited to personally observing the work at irregular intervals during the day. The inspector should be particularly interested at the time he is observing the work that—

(1) The trucks have been properly cleaned prior to the application of the disinfectant.

(2) The spraying outfit is of sufficient size and is working satisfactorily.

(3) There is an ample supply of a permitted disinfectant on hand.

(4) The mixture of the disinfectant is of proper strength.

(5) The entire interior surface, including the inner surfaces of the truck doors, is saturated with a permitted disinfectant.

It is not necessary to forward Forms ADE 3–62 or ADE 3–62–A covering the disinfection of trucks to the Washington office of the Animal Disease Eradication Division. A memorandum to the Washington office of the Animal Disease Eradication Division at the end of each month giving the total number of trucks disinfected during the month will be sufficient. However, the plant employee should keep a record by truck license number of each truck cleaned and disinfected. No placard ADE 2–62–C need be applied to trucks unless requested by the owner or driver of the truck.

Billing for this service should be made against the Animal Disease Eradication Division on Form BFD 96 and should include the supervision time, time involved in pre-

paring forms and attaching placards, as well as cost of telephone calls.

(b) Meat inspection personnel will supervise proper handling of railroad cars containing animals affected with an infectious disease received at federally inspected packing plants at locations where Animal Disease Eradication employees are not stationed.

Information about methods to be used in cleaning and disinfecting the cars is given in BAI Order 309 which can be obtained from the Animal Disease Eradication Division.

The procedures outlined below should be followed.

(1) As soon as it is ascertained that an infectious car has been received, a placard ADE 3-62-B (formerly F.I. 57) should be securely attached to each side of the car. Notice should be given promptly over the telephone to the responsible railroad official and confirmed in writing on Form ADE 3-62-H.

(2) Where possible, arrangements should be made to supervise the disinfection of all infectious cars received. Form ADE 3-62-C should be attached to the car only when disinfection has been personally supervised. Both sides of this form should be filled in, using weatherproof pencil, and a card attached to each side of the railroad car. Form ADE 3-62-B should be removed at the time Form ADE 3-62-C is attached.

(3) Form ADE 3-62, report of infectious cars received, should be submitted to the Washington office of the Animal Disease Eradication Division the day the car is received.

(4) Form ADE 3-62-A, report of the disinfection of infectious car, should be submitted to the Washington office of the Animal Disease Eradication Division the day the supervision of this work is accomplished.

(5) Form ADE 3-62-D, report of delinquent infectious cars, should be submitted to the Washington office of the Animal Disease Eradication Division on the 1st and 16th of each month, giving a list of all infectious cars reported on Form ADE 3-62 and not reported on Form ADE 3-62-A. No car should be included unless it was received 15 days or more prior to date of rendering Form ADE 3-62-D. A separate report should be rendered for each railroad company responsible for cars that are delinquent. No Form ADE 3-62-D is required on the 1st and 16th of each month unless there is an infectious car to report.

(6) Charge for our service should be billed against the Animal Disease Eradication Division on Form BFD 96. The charge should include the time required for making telephone calls, preparing forms, and attaching placards. Travel expenses, if any, should also be billed against the Animal Disease Eradication Division.

(c) The forms used in performing this work are listed below:

ADE 3-62 Report of infectious cars received.
ADE 3-62-A Report of disinfection of infectious cars.
ADE 3-62-B Placard, "clean, wash, and disinfect this car."
ADE 3-62-C Placard, "this car has been cleaned, washed, and disinfected."
ADE 3-62-D Report of delinquent infectious cars.
ADE 3-62-H Notice of infectious cars to be cleaned and disinfected.

22.16 The Meat Inspection Division will furnish assistance whenever requested by the Fruit and Vegetable Division in drawing official samples of processed fruits and vegetables at locations where personnel of that Division are not regularly assigned but where meat inspectors are working. Field officials of the Fruit and Vegetable Division will supply the necessary instructions at the time the request for drawing samples is made.

A charge for the time should be made on Form BFD 96 in the regular manner showing under "Remarks" the type of service given and the name of the Branch of the Fruit and Vegetable Division that requested sampling.

PART 23—BRIBERY, COUNTERFEITING, ETC.

PART 24—EXPORT STAMPS AND CERTIFICATES

24.1 A good adhesive suitable for the purpose intended should be used to affix export stamps securely to containers. Some adhesives suitable on wooden boxes may not be satisfactory on metal containers. Also, the handling that the articles are to receive, such as freezing, will determine the kind of adhesive to use. It has been found desirable to apply a thin covering of adhesive over the export stamp as an added protection.

24.2 When U.S. inspected and passed product is processed in other than an official establishment, it loses its

identity as such and is no longer considered inspected and passed product. It is therefore not eligible for export certification as such.

24.3 Careful examination and inspection must be given to products for which export certificates are requested. The extent of reinspection of inspected and passed product depends on the type of product or container thereof and the size of the order. In some cases, sample inspection is sufficient while in others 100-percent inspection might be necessary. The inspector must make such inspections as will assure him of the facts upon which he makes the export certification.

24.4 The inspector should sign the original of the export certificate in ink. Facsimile signature may be used on other copies of the certificate unless otherwise prescribed.

24.5 The packing of inspected and passed product in cartons or containers for export at places other than official establishments should be done under the Identification Service.

24.6 The foreign destination should be shown on the export certificate.

24.7(a) It is not necessary to furnish more copies of official export meat inspection certificates than is provided for in the Regulations. Exporters requesting additional copies may make photostats of the completed certificates furnished to them.

(b) Restrictive statements such as "Lymph Glands on" and "Lard, Current Production," should not be added to the name of the product on the regular export meat inspection certificate unless they are provided for in the Meat Inspection Regulations, Manual of Meat Inspection Procedures, or have been previously authorized by the Chief Staff Officer for Special Projects and Federal–States Relations, Meat Inspection Division. Such statements should not appear on the certificate simply because the packer or exporter included it on his export certificate request Form MI 412.

24.8 Inspectors in charge are authorized to comply with requests received from time to time to inspect and certify for export product previously inspected and passed and so marked which is located elsewhere than in an official establishment. This may be done whether the product is located within reasonable limits of the official station, substation, or at a place so situated geographically that the

export certification would logically be handled by the station receiving the request. In the latter case, the availability of an inspector must necessarily be considered. For example, if the meat inspection work in the small stations is such as to require constant attention of the inspector or inspectors there assigned to a degree that the request cannot be complied with, then the person making the request should be so informed and asked to submit his request to the inspector in charge of a larger station where an inspector would be available, either near the place where the product is located or to the Washington office. An inspector in charge may transmit such a request with his comments to the Washington office if he believes such action demands. The party requesting the service is to reimburse the meat inspection appropriation for the expenses of travel and subsistence that an inspector incurs while away from his official station, but no charge shall be made against the person or firm requesting the service for the time of the inspector. Also, the party requesting the service is to reimburse the meat inspection appropriation for inspection given during any overtime period. Information should be given to the Washington office on the current billing form. The employee shall claim reimbursement in the regular manner on Standard Form 1012.

24.9 Certification of inedible material that is to be exported, such as fertilizer, dried blood, bonemeal, and the like, and that includes a description of the method of processing and handling, the temperature to which the article has been heated, and the length of time maintained, can be performed under the Certification Service for Inedible Animal Byproducts administered by the Animal Inspection and Quarantine Division. (See AIQ Division Memorandum No. 640.13, March 24, 1958.) When this material is prepared or handled in an establishment at which our inspection is maintained, the AIQ Division has asked us to act for them. For this purpose a letterhead type of certificate should be used. This should show that the certification is by the AIQ Division with the inspector in charge acting for it.

The Washington staff of the AIQ Division will deal directly with inspectors in charge about this problem and furnish instructions to carry out the functions.

Charges for the service should be billed against the AIQ Division and should include the time needed to complete

the transaction, including the time of the inspector supervising the processing or preparation of product and time of anyone making out and handling the certificates. A minimum charge of 15 minutes should be made for each separate billing transaction, which means each time a certificate is issued. If supervision on a particular item covers more than 1 day the charge may be made on the last day.

Inspectors should state on Form BFD 96–1 the time spent on the project. Under "Remarks" a statement should be made to connect the form with the work done and the certificate issued, for example, "Blood Meal for Holland."

The regular inedible export certificate may be issued where no modification is required. This type of certification may also be provided for domestic shipments.

PART 25—TRANSPORTATION

25.1 This part deals with the interstate transportation of product derived from animals covered in the meat inspection laws and provides the methods whereby the movement of such product can be regulated.

25.2 The movement of nonfederally inspected sound and wholesome meat derived from cattle, sheep, swine, or goats from one point in a State to another point in the same State which in its course passes through another State is not considered a violation of the Federal Meat Inspection Law.

25.3 Any person who makes proper certification may ship interstate product which is U.S. inspected and passed and so marked provided it is sound, healthful, wholesome, and fit for human food and has not been further processed or reprocessed other than under supervision of the Federal Meat Inspection Division.

25.4 Inspectors in charge are responsible for checking records of interstate carriers in their station and substation areas to determine that such carriers are complying with the requirements outlined in Part 25 of the Meat Inspection Regulations. This includes records of railroads, trucklines, airlines, railway express agencies, and post offices.

Meat Law investigators and others traveling through areas where no Meat Inspection employees are ordinarily stationed should avail themselves of the opportunity to check records of post offices and other carriers for compli-

ance with this requirement whenever it appears to be indicated.

Inspectors will also occasionally review the shipping papers used by official establishments under their supervision to determine that they are complying with all requirements outlined in Part 25 for certifying interstate shipments.

These reviews should be made at least once each year and a report of the findings in letter form forwarded to the Washington office of the Meat Inspection Division, attention, Chief Staff Officer for Special Projects and Federal–States Relations.

25.5 The requirements of the Meat Inspection Regulations are published in the following manuals and bulletins for interstate carriers:

(a) Parcel Post—Part 125.36 and 331.46 (subparagraph .461) of the Postal Manual.

(b) Railway Express Agency Inc.—General Circular No. 2–D of the Railway Express Agency.

(c) Railroads—Freight Tariff No. 362–B and Supplement issued by L. E. Kipp, Agent.

(d) Trucks—American Trucking Associations, Inc., A.T.A. Bulletin Advisory Service, pp. 25–36.

(e) Airlines—Official Air Cargo Tariff Circular 1A, Section 5, pp. 29–36.

25.6 The form of the shipper's certificate and applicable requirements of this section of the Regulations should be used in connection with the movement of federally inspected horse meat or horse meat food products by proper alteration and identification to show the term "horse" preceding the word "meat;" that is, "horse meat" or "horse meat food products."

25.7 Product that is U.S. inspected and passed and so marked when shipped from an official establishment and conveyed interstate by vehicles belonging to the establishment need not be covered by certification outlined in section 25.5 of the Regulations. This same ruling applies to federally inspected and marked product transported interstate by individuals in their own vehicles.

25.8 There are provisions in the Regulations for the transportation of certain products under official seal. A warning tag should be attached with the seal. Such warning should tend to minimize the mishandling of the seal by unauthorized persons.

25.9(a) Provision is made for the shipment under Division seal from one official establishment to another of product which carries certain restrictions or which necessitates further processing or special handling. Proper shipper's certificates must accompany these shipments whether they involve interstate or intrastate movement.

(b) An acceptable method of sealing fiber containers of restricted products consists of using a filament-type pressure-sensitive tape of a kind that will actually remove a part of the surface of the container whether removal is by intent or by accident.

A nonfilament-type tape that would have the same adhesive properties would also be acceptable. In using the tape method of sealing, the tape is firmly applied completely around the container in two directions and at the intersection of the two strips of tape an impression of the 2½-inch rubber brand is placed. The ink used in applying this impression must be of a kind that will withstand handling and remain legible during shipment of the product. An appropriately modified Form MI 408–1, furnishing complete information, should be used to notify inspectors in charge at destination. When the shipment consists of boxes bearing a retained tag, the tag number should be shown on the form. If the boxes do not bear a retained tag, each box in the shipment should be dated and serially numbered, starting with the number "1" and the date and box numbers should be shown on the form.

Present supplies of Brooks seals may be used until exhausted. The establishment should supply acceptable tape and ink when required.

25.10 Tank cars of inspected and passed rendered animal fat moving between official establishments shall be marked as outlined in section 16.16 of the Regulations.

25.11 Inspectors in charge are directed to report by letter to the Washington office after a reasonable waiting period, the nonarrival of sealed cars. Full information should be given regarding kind of product, vehicle identification, and originating establishment with other pertinent facts, including a statement from the establishment concerning their knowledge of the transaction.

25.12 The form "Notice of Unmarked Meat Shipped Between Official Establishments Under Seal" should accompany shipments of products under seal between official establishments. The form need not contain a detailed de-

scription of the marked product. Since it is known that the unmarked product constitutes at least 25 percent of the lot moving under seal, the weight of the marked product should be entered, and it should be described as "various" if that term is applicable. However, the unmarked product should be described in detail as should also restricted product such as "U.S. Passed for Cooking" or "pork product ____° F. ____ days refrigeration" or "beef passed for refrigeration."

25.13 Meat food products not bearing the mark of Federal inspection, such as cured ham, bacon, lard, sausage, and the like, as well as hamburger and chip steaks, which are transported or offered for transportation in interstate commerce under a certificate of exemption, may be disposed of only to consumers, such as families, restaurants, hotels, and clubs, and not to any person or firm for resale as such.

25.14(a) For a shipment of meat or meat food products to be accepted by a common carrier for transportation in interstate commerce under the authority of a certificate of exemption, it must be covered by a shipper's certificate, executed in duplicate, in the form set out in section 25.10 of the Regulations. Both the original and duplicate copy of the shipper's certificate must be delivered to the agent of the transportation company accepting the shipment. The Division does not provide these forms, and if the carrier fails to do so, the holder of the certificate of exemption should furnish his own.

(b) When meat or meat food products are transported in interstate commerce under authority of a certificate of exemption in the private conveyance of the holder thereof, he should execute and mail to the Division a shipper's certificate for each interstate movement. However, when deliveries are made by private conveyance during any 1 day to several customers in other States who are consumers, an individual shipper's certificate for deliveries to each such customer is not necessary. Only one shipper's certificate showing the kind and total amount of product for that day and listing the consignee as "various" is required. When fresh meat not bearing the mark of Federal meat inspection is transported interstate in the private conveyance of the exemption certificate holder to another retail meat dealer, a shipper's certificate for each such interstate movement should be executed and mailed to the Division.

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Shipper's certificates covering interstate transportation by private conveyance need not be mailed to the Division oftener than once a week.

(c) On the shipper's certificate used by retail meat dealers holding a certificate of exemption, whole carcasses or quarters should be listed as such under "Fresh Meats." The weight of the carcasses or quarters should also be included in the box "Number of Pounds" under "Fresh Meats" and added to the number of pounds of fresh meats shipped as trimmings or cuts if the certificate covers both carcasses and quarters, and fresh meats other than carcasses and quarters.

In reporting processed meats such as chopped, cooked, cured, dried, or canned meat, sausage, lard and such products, it is not necessary to list each kind of product separately; they may all be grouped together and reported as one figure.

The number of nonfederally inspected carcasses that may be shipped interstate by a retail meat dealer holding a certificate of exemption is limited by the Meat Inspection Act. The number of carcasses and the fresh meat equivalent are as follows (per week):

	Carcasses	*Pounds*
Beef	5	3,000
Veal	25	1,875
Mutton	20	1,200
Lamb	25	1,250
Pork	10	2,000
Goat	20	1,000
Goat kids	25	500

(d) It is urged that the correct form of shipper's certificate be used by retail butchers and retail dealers who are holders of certificates of exemption. It should be printed on a good grade of paper exactly 3½″ x 8″ in overall size. Certain entries that do not vary may be printed on the form; for instance, the shipper, his address, the exemption certificate number, and probably the point of shipment.

25.15 Identification of product derived from animals slaughtered by a farmer on the farm is acceptable if his name and address appear on the product by means of a brand, tag, label, or other appropriate means. The definition of a farmer appears in section 21(a) of the Meat Inspection Act.

25.16 Meat and meat food products derived from cattle, sheep, swine, goats, or horses, that are to enter inter-

state or foreign commerce, must be U.S. inspected and passed and so marked, that is, fully prepared in an establishment operating under Federal meat inspection—unless the meat and meat food products are exempt from inspection. There are no exemptions from inspection provided by the Horse Meat Act, although the Meat Inspection Act provides for certain exemption for meat and meat food products derived from cattle, sheep, swine, and goats.

Therefore, nonfederally inspected meat and meat food products derived from cattle, sheep, swine, goats, or horses, that are not exempt from inspection must be treated (denatured) in a manner to alter their resemblance to an article of human food if moved interstate. This would apply to animal food composed in whole or in substantial part of material derived from cattle, sheep, swine, goats, or horses. The Federal Meat Inspection Division will give an opinion of the acceptability of the denaturing when furnished a sample.

However, animal food packed in hermetically sealed, retort processed, conventional retail-size (approximately 1 pound) containers and labeled conspicuously as, for example, "animal food," "dog food," "dog and cat food," is not required to be denatured. This means that the name of the product, such as "dog food," should appear on the main panels of the label in letters at least three times larger than the letters used in the words describing the materials derived from cattle, sheep, swine, goats, or horses, wherever the latter appear on the label, and with the background being equally as contrasting in the former as in the latter. In judging the 3 to 1 ratio, the height, width, and thickness of the letters are taken into consideration. If it is desired to use a label in lieu of denaturing the canned article, it is suggested that a sketch of the proposed label be sent to the Washington office. If accepted, the finished label can be printed. If the sketch is to be returned, two copies should be furnished. The color scheme should be indicated.

Jurisdiction exercised by the Federal Meat Inspection Division over labeling in lieu of denaturing in connection with canned animal food moving interstate comes from the applicability of the Federal Meat Inspection Act or the Federal Horse Meat Act and regulations promulgated thereunder. This does not override the authority of any other agency having jurisdiction in connection with the interstate movement of canned animal food.

25.17 The various forms used in reporting transactions

arising from the application of section 25.13 of the Regulations will be handled at the station when permits are issued for the return to an official establishment of alleged unsound meat or product that is in commercial channels. This will mean that the triplicate copy of Form MI 409–1 will not be sent to the Washington office. However, the original copy of the permit will be handled by the initial carrier as indicated in the Regulations and mailed to the Washington office. It is no longer necessary to use Form MI 409–2, as the disposition of the returned alleged unsound product can be noted on the station copy of Form MI 409–1 without any report of its disposition being made to the Washington office.

Forms (409–1 triplicate and 409–2) used in connection with permits issued under the authority of the Washington office in accordance with the proviso in section 25.13(d) of the Regulations should be sent to the Washington office in accordance with the instructions on the forms.

25.18 In the event it is necessary to denature nonfederally inspected rendered fat which resembles an edible product and which is offered for exportation, importation, or interstate movement, the following denaturants may be used in the proportions indicated below. To each 750 pounds of fat, use—

(a) One-third ounce of brucine dissolved in a mixture of two parts of alcohol (ethyl, methyl, isopropyl, or denatured) and four parts of pine oil or oil of rosemary. (The amount of alcohol and pine oil or oil of rosemary is not specified as it is only required that enough be used to dissolve the one-third ounce of brucine.)

(b) One-half gallon of creosote.

(c) Two gallons of pine tar.

(d) One-fourth gallon of pyridin.

(e) One-half gallon of No. 2 fuel oil or approved mineral oil.

The foregoing denaturants may also be used to denature fats offered for importation in the unmelted state, but the volume of the brucine mixture denaturant must be increased so that when placed in the bung borings into the fat in different directions there is for each 750 pounds of unmelted fat one-third ounce of brucine dissolved in a one-half gallon mixture consisting of ethyl, methyl, isopropyl, or denatured alcohol and one and one-third ounces of pine oil or oil of rosemary.

It is the shipper's responsibility to see that the article is acceptably denatured.

PART 26—FEDERAL FOOD, DRUG, AND COSMETIC ACT

26.1 Procedure of action taken by the Food and Drug Administration against interstate movement of meats and meat food products found to be in violation of the Food and Drug law is as follows:

Section 902(b) of The Food, Drug, and Cosmetic Act exempts meats and meat food products from its provisions to the extent of the application of the Meat Inspection Act. Since the Meat Inspection Act contains no seizure provisions, meat and meat food products that are violative of The Food, Drug, and Cosmetic Act are not exempt from seizure under this Act. The Meat Inspection Division has welcomed in the past and will continue to welcome seizure actions by The Food and Drug Administration against violative meat food products found in interstate channels in the interest of the protection of the public.

If an MID inspector anywhere in the field encounters a consignment of a meat product that is unsound or unwholesome, he has no authority to institute action against it but he has the responsibility of calling the consignment to the attention of the nearest available regulatory food official who does have the authority to seize it or to put some restraining order on it to prevent its distribution to the consuming public. If the inspector is located in one of our station cities or where a Food and Drug Administration inspector may be nearby, he calls it to the attention of the Food and Drug station or inspector, and in so doing he is saying in effect that the Meat Inspection Division is turning the consignment over to the Food and Drug Administration for whatever action it deems appropriate under its seizure provisions. If the MID inspector happens to be located at a place remote from any Food and Drug office, but near a State official, he would call the attention of the State official to a violative consignment for whatever action the State official might desire to take under his law.

If an obviously violative interstate shipment of meat or meat food product is located by Food and Drug personnel, rather than by a meat inspector, the Food and Drug inspector would proceed against the product under the Food

and Drug Law. Notification of action will be made to the nearest Meat Inspection Division Office.

PART 27—IMPORTED PRODUCTS

27.1 Part 29 of the Meat Inspection Regulations has been extended to cover the importation of horse meat and horse meat food products. Approved foreign horse meat inspection certificates are shown in Part 29 of this Manual.

27.2 It must be constantly borne in mind that meat and meat food products derived from ruminants or swine imported from countries in which the contagious and communicable disease of rinderpest or foot-and-mouth disease exists are subject to restrictions imposed by an order known as BAI Order 373.

27.3 To be acceptable, the foreign meat inspection certificate in the form prescribed in section 27.6 of the Regulations must be signed by an official authorized by the national government of the foreign country in which the product is prepared and whose name and signature have been officially published by the Division. A foreign meat inspection certificate approved and published by the Division may be accepted in lieu of the foregoing described certificate regardless of whose signature appears thereon if otherwise acceptable.

27.4 Occasionally a consignment of canned meat or meat food product covered by one foreign official meat inspection certificate will be separated into several lots. These lots will be unloaded at various ports. Usually such shipments consist of canned product from South American countries. For the handling to be uniform at various ports, the station presented the original official meat inspection certificate covering the entire consignment will request the broker to furnish sufficient copies (photostat) so there will be one for the inspector in charge at each station where one of the lots is destined. The initial station will authenticate each of the certificate copies, placing on it the name of the station to which the copy applies and the number of cases of product that will be put ashore there. The original certificate will be marked to indicate the same information, but if there is not sufficient space on the certificate to do this, the information should be placed on a separate sheet and securely affixed to the certificate.

27.5 Inspectors in charge occasionally receive requests to inspect imports at other than official establishments. They are authorized to make these inspections in compliance with section 27.8 of the Regulations. This applies whether the product is located within the limits of the official station or substation or at a place so situated geographically that the import inspection would logically be handled by the station receiving the request. In the latter case, the availability of an inspector must necessarily be considered. For example, if the meat inspection work at any of our small stations is such as to require the constant attention of the inspector or inspectors there assigned to a degree that the request cannot be honored, then the person making request for service should be so informed and asked to resubmit his request either to the inspector in charge of a larger station near the place where the product is located where an inspector would be available, or to the Washington office. In some cases, the inspector in charge may transmit such a request to the Washington office if he thinks such action is desirable.

The party requesting the inspection service is to reimburse the meat inspection appropriation for the expense of travel and subsistence that an inspector incurs while away from his official station. No charge is made for the base time of the inspector, but the party requesting the service is to reimburse the meat inspection appropriation for inspection during an overtime period.

27.6 The following import procedure applies to canned, fully processed hams, shoulders, shoulder picnics, pork loins, and the like. After the 5 to 10 percent inspections reveal less than ¼ of 1 percent of unsound or suspicious cans, one case of the lot will be incubated as outlined in section 27.8 of the Regulations. If any suspicious or unsound cans develop in incubation, the report should be referred to the Washington office.

Import Inspections

27.7(a) The inspection of all import products, whether such inspection is made at the port of entry or at destination and regardless of country of origin (whether from so-called foot-and-mouth countries or others), will be conducted in the same general manner to determine whether the product is acceptable. The acceptability of all import

products will be on the basis of a complete lot presented for inspection and covered by an approved certificate of the foreign country. Acceptance will depend on whether such product is judged to be sound, wholesome, and otherwise fit for food and neither adulterated nor mislabeled on the basis of an examination of a number of units withdrawn as a sample from the lot.

The standard of acceptance will be the same as would apply to acceptable product shipped from a federally inspected establishment. The size of such sample (other than canned products) may be 10 percent of the lot or a lesser or larger amount at the discretion of the inspector in charge—the size of the sample must be such that the inspector will be assured that it is representative of the lot presented. The inspector must be sure that the selection will give him a cross section of the lot. The selection of packages to be examined will be done by the inspector. If the examination of the sample discloses that the product is unsound, unwholesome, and otherwise unfit for food, the lot will be refused entry or destroyed for human food purposes.

No major reconditioning, sorting, or rehandling will be permitted by the inspector unless authorized by the Chief Staff Officer for Special Projects and Federal–States Relations, and in no case will permission be granted for reconditioning of product which has been refused entry for any condition that indicates the product was improperly prepared or certified in the country of origin.

Occasionally products are found to be seriously unacceptable after release by the Meat Inspection Division following the initial import inspection (for example, canned meat products might be found to be underprocessed). In these instances and after counsel with the Washington office, the Collector of Customs may be asked to demand redelivery of the product if it has already been distributed.

Rejected product

(b) The usual methods of handling rejected product are by re-exporting it under Customs custody or by destroying it by incineration or tanking under the supervision of the Meat Inspection Division. If the imported product has been refused because of soilage, contamination, or other reasons that would not preclude its use as an animal

food (and such use would not be in conflict with Federal and State laws or regulations), it may be decharacterized by freely slashing the product and coating all surfaces with finely powdered charcoal; by coloring the product with a suitable dye solution; or by grinding the product with coarsely ground hard bone so that the resultant article would be effectively removed from a human food category.

The rejected product must be handled in a manner that will limit our supervision to a minimum at the port or place of inspection. No charge is made for this type of supervision, since it is part of our normal import responsibilities to see that rejected meats are destroyed for human food purposes or re-exported under Customs custody.

If, however, the importer prefers to move the rejected product without decharacterization to an animal food manufacturer or canning plant where it will be used as an ingredient of animal food, such movement and additional supervision may be done by the Meat Inspection Division only on a reimbursable basis. The animal food manufacturer must apply for Animal Inspection and Quarantine Division "Certification of Inedible Animal Byproducts" service as outlined in AIQ Division Memorandum No. 640.13. This arrangement provides for supervision of the rejected article until it is canned or labeled as animal food or otherwise decharacterized.

Shipment of rejected product between stations must be in sealed conveyances. Properly modified Form MI 410–4 should be used to notify the inspector in charge at destination.

Charges for the services of Meat Inspection employees should be made against the AIQ Division on BFD 96–1 for all time involved. Also, BFD 96–1 should be made listing the charges against the applicant for the AIQ Division.

Reporting

(c) *Form MI 410, report of the inspection of import shipments, should be completed only after the disposition of the product has been fully completed.* The inspecting station (where the product was initially inspected and accepted or refused) should complete Form MI 410 in all cases. The report should not be completed until all rejected product has been destroyed. If rejected product is shipped to another location, the inspector in charge at the

latter station should inform the inspector in charge at the reporting station when the rejected product has been decharacterized or destroyed for human food purposes so that he can complete his report. The decharacterization or destruction for human food purposes of rejected product should be accomplished within the 30-day limitation in section 27.15(a) of our Regulations or an extension of the time limit should be obtained from the Washington office.

When imported product is destroyed for human food purposes by being diverted to animal food channels, it should be reported on Form MI 410 in the disposition column with a notation to the effect that this product was destroyed for human food purposes by decharacterization or by diversion to an animal food ingredient.

It is important that only one report on Form MI 410 be made for each entry. Otherwise there is a possibility of duplication in our records. If, however, it is necessary to send in a corrected report, the report should be conspicuously identified with the words "Corrected Report" at the top of the form and give the date of the report that it supersedes.

27.8 Form MI 410, "Import Meat and Meat Food Products Report" should be used to report all import inspections. Importers or their agents may obtain copies of this form from the nearest Meat Inspection office or Customs station. The form should be completed as follows:

(a) *Port of Entry Inspection.*—Sections A, B, and C are to be completed by the importer or person acting as his agent.

Section B is to be completed with Section A but only when product is to be inspected at a location other than its present location such as from docks to warehouse.

Product cannot be transferred to a location outside the limits of the meat inspection station.

(b) *Destination Inspection.*—Sections C and D are to be completed by the importer or person acting as his agent. (Used principally at Canadian and Mexican ports of entry.)

(c) *Section E—Disposition.*—This section and the block "Station Name and Number" at upper right-hand corner are to be completed by the meat inspector who made the inspection.

Copies of Form MI 410 should be distributed as follows:

(a) *Port of Entry Inspection.*

Part 6 to Customs Office.

Part 5 to Customs Officer on dock. (Parts 5 and 6 are used only when a temporary transfer is to be made. Distribution is to be made by applicant after being signed by both Meat Inspector and Customs Officer.)

Parts 1 to 4 to Meat Inspector making inspection who will make the following distribution:

Part 4 to applicant.

Part 3 to Customs Office for release of bond.

Part 2 to Meat Inspection Office, Chicago, Ill., with foreign import certificate.

Part 1 is station copy.

(b) *Destination Inspection.*

Part 6 remains at the port of entry.

Part 5 to Director of Meat Inspection Division, U.S. Dept. of Agriculture, Washington, D.C.

Part 4 to point of inspection with shipment.

Parts 1, 2, and 3 mailed to point of inspection by whoever signs Section D. Meat Inspector who makes inspection will make the following distribution:

Part 3 to Collector of Customs at point of entry for release of bond.

Part 2 to Meat Inspection Office, Chicago, Ill., with foreign import certificate.

Part 1 is station copy.

This form should be complete to Section E when it is received by the meat inspector who is to examine the product.

The meat inspector is to do the following:

(1) Write in the station name and code number and the country code after the name of the country of origin.

(2) Check the accuracy of all entries and make necessary corrections.

(3) Initial each item that passed.

(4) If the entire amount was refused entry or condemned, do not initial amount but enter in Section E the number of pieces or packages and weight of the product rejected, with cause, cause code, and disposition.

(5) If part of the product passed and the remainder was refused entry and/or condemned, initial the shipment as usual but enter in Section E the number of pieces or packages and weight of that part which was rejected, the cause, cause code, and disposition.

(6) See that disposition shows either refused entry or method of destruction for food purposes.

(7) Where product is refused entry or condemned, code the cause for rejection. For code numbers see attached code sheet. If there is more than one cause only the principal one should be coded.

Example of items 5 and 6: An import of 2,500 cases of canned corned beef weighing 45,000 pounds with a total of 3 cans rejected, two cans (1½ lbs. total weight) rejected for puncture and one rejected for swelling (¾ lb.), should be reported in this manner: In Section C, on the line "Canned Meats Beef" (line 11, code 21), will be entered 2,500 cases, 45,000 pounds. In Section E, "Disposition," the inspector initials the entry since part of shipment passed; then he enters "2 cans—1½ pounds puncture (49)" [1] and "1 can—¾ lb. sweller (58) [1] incinerated" in the Cause and Disposition section.

In Section C no space is provided for write-in products because there should not be any. If the importer makes a write-in entry the meat inspector should enter the item in its proper place. Following are two lists of products which should give an idea of products to be included under Canned Miscellaneous and General Miscellaneous:

Canned Miscellaneous

Goulash
Ham Spread and Cheese
Luncheon Meat
Meat Balls
Meat Spreads
Meat Samples
Corned Mutton
Beef Extract (if canned)
Pate
Pate de foie
Liver Paste
Stews
Sausage (if canned)

General Miscellaneous

Edible Bones
Chitterlings
Beef Extract
Goat Meat
Horse Meat
Cooked or Cured Mutton
Pigskins
Blood Pudding
Rinds
Spleens
Sweetbreads
Tripe

[1] Disposition codes.

Code for Countries of Origin

Argentina	02	Luxembourg	31
Australia	04	Madagascar	33
Belgium	06	Nicaragua	35
Brazil	08	Mexico	34
Canada	10	Netherlands (Holland)	26
Costa Rica	12	New Zealand	38
Cuba	14	Northern Ireland	37
Czechoslovakia	16	Norway	36
Denmark	18	Panama	39
Dominican Republic	20	Paraguay	40
England and Wales	22	Poland	42
Finland	23	Scotland	41
France	24	Spain	43
Germany	25	Sweden	44
Holland (Netherlands)	26	Switzerland	46
Honduras	27	Uruguay	48
Iceland	28	Venezuela	49
Ireland (Eire)	30	Yugoslavia	52
Italy	32		

Code for Refused Entry or Condemnation

Artifically Colored	01	Not Properly Labeled	50
Bruises	03	Not Thoroughly Cooked.	19
Contaminated	05	Not Thoroughly Dried	21
Crushed	41	Overstuffed	52
Cut Can	40	Parasitic Infection	23
Damaged	07	Putrid	25
Dirty	09	Rancid	27
Discolored	11	Short Vacuum	54
Excess Nitrite	13	Smeary	29
Excess Water	42	Suspicious	56
Flippers	44	Sweller	58
Leakers	46	Tainted	60
Loose Tin	48	Unsound	62
Moldy	15	Miscellaneous	99
Musty Odor	17		
Nail Hole or Puncture	49		

27.9 When any condition or circumstance out of the ordinary is reported on Form 410, a note or reference slip should be attached directing it to the attention of the Washington office.

27.10 The number of cans found upon sample inspection to be unsound owing to nail or hook holes, crushed or badly damaged seams, or other external marks of violence need not be included in the total number of unsound cans when the calculation is made to determine the percentage of suspicious and unsound cans in a consignment. However, disposition of such unsound cans must be in accordance with the Regulations, and their suitability for entry must be judged on the findings.

27.11 Five copies of Form MI 422–2 should be prepared at the station for each laboratory sample of imported product. The form should bear a statement indicating whether a copy of an approved label is on file at the station. The original and three copies should be forwarded with the sample, one copy attached to the same. The fifth copy should be retained in the station file.

The inspector should request the laboratory for specific information required to ascertain compliance with our Regulations. He should not send in samples for an opinion or decision that can be made just as well by himself. The inspector should open at least one can from each import shipment of canned product to judge if the appearance and other characteristics are normal, make weight determinations where possible, etc. The laboratory sample is intended to supply information that is not otherwise available to the inspector. He might request nitrite content, amount of phosphates, added substances, presence of suspected unauthorized materials, etc. Net weight can be requested when accurate scales are not available to the inspector and occasionally for check purposes.

When the laboratory findings are completed, they should be reported on three of the copies received from the station with the sample. The original should be returned to the inspector in charge, one copy should be forwarded to the Washington office, and another copy should be retained by the laboratory for an office record.

When the sample is not passed by the laboratory because it does not comply with some regulatory requirement, the fourth copy will be utilized by the chemist in charge; otherwise it may be discarded. He will in such cases be returning to the station two copies showing the laboratory findings. If there is not sufficient space on the face of the form for this, the top part of the reverse side of the form may be used.

The inspector at the station should show the disposition made of the product on the reverse side of the forms and should send one copy to the Washington office.

27.12 Foreign product presented for importation bearing grade markings the same as those used by the Meat Grading Branch, Agricultural Marketing Service, United States Department of Agriculture, should not be passed for entry into this country until such time as the grade markings have been verified by a representative of the Meat Grading Branch.

27.13 When it is necessary to correspond with the Meat Inspection Division concerning a particular consignment of imported product, it is important that full identification of the shipment be given in the opening paragraph of the letter. This should include:

(a) Number of cases, where canned product is involved, or weight of bulk shipment.
(b) Number and size of units in the container.
(c) Name of product, including brand name.
(d) Country of origin.
(e) Name of vessel or car number.
(f) Date of arrival.
(g) Customs entry number.
(h) Name and address of consignor.
(i) Name and address of consignee.
(j) Any other pertinent identification.

For example: 2,000 cases (48/12) blank brand canned corn beef, Product of Argentina, ex S.S. Rowboat, Nov. 12, 1959, customs entry No. 2 consigned by blank blank and company, Buenos Aires, Argentina, to blank and company, 211 East First Street, N. Y.

27.14 The maximum quantity of ham, bacon, and fresh meat permitted entry for personal use of the consignee is 100 pounds; canned meats, sausage, and similar products other than summer sausage is 50 pounds; lard, 20 pounds; summer sausage, 20 pounds.

27.15 The instructions relative to personal consumption entries require that boneless cured or cooked meat from countries in which foot-and-mouth disease or rinderpest exist must be entered and handled in the same manner as regular commercial importation in order to comply with Animal Inspection and Quarantine Division rulings.

27.16(a) The form and substance of the meat inspection certificates of the following foreign countries have been approved as conforming to requirements of sections 27.6(e) and (f) of the Meat Inspection Regulations. Such certificates are acceptable to cover importations of meat and meat food products from these countries regardless of whose signature appears on the certificates. Unless otherwise indicated, the certificates comply with section 27.6(e):

Argentina
Australia
Belgium
Brazil
Canada
Costa Rica
Cuba
Czechoslovakia
Denmark
Dominican Republic
England and Wales
Finland
France
Germany
(Federal Republic)
Honduras
Iceland
Ireland (Eire)
Italy
Madagascar
Mexico
Netherlands
New Zealand
Nicaragua
Northern Ireland
Norway
Panama
Paraguay
Poland
Scotland
Spain
Sweden
Uruguay

The foreign meat-inspection certificate should be forwarded to the Washington office with the original of completed Form MI 410.

(b) Meat inspection certificates from Czechoslovakia should be authenticated by an American Consul or Vice Consul to be acceptable. The form of authentication is given below:

SS: (venue).

I, (name of authenticating officer), (title), duly commissioned and qualified, do hereby certify that (name of officer) signing (name of country) meat inspection certificate, has been declared by competent (name of country) authorities to have been, at the time he signed the annexed certificate, (title of meat inspector), fully competent to sign and assume responsibility for such a certificate.

In Witness Whereof I have hereunto set my hand and affixed the seal of the (title of American mission) at (place) this _____ day of _____, 19____.

(Signature of officer)
(Official title of officer)

* * * * *
* * * * *
* * * * *

Service No. _____
Item No. 38, no fee

(c) The type of authentication to be used on official meat inspection certificates from Poland follows. It will be imprinted on the certificate by means of a rubber stamp.

PEOPLE'S REPUBLIC OF POLAND,
CITY OF WARSAW,
EMBASSY OF THE UNITED STATES OF AMERICA } SS:

I, the undersigned Consular Officer of the United States of America at Warsaw, Poland, duly commissioned and qualified, do hereby certify that the Polish Veterinary Official who signed the annexed certificate, has been declared by the competent Polish authorities to have been, at the time said official signed the certificate, fully competent to perform this act and assume responsibility therefor. IN WITNESS WHEREOF I have hereunder set my hand and affixed the seal of my office this day,

. . . . . .

Seal

. . . . . .
Consul of the United States of America

Service No. . . . . .
Tariff Item No. 36
Gratis.

27.17 Facsimiles of approved foreign meat inspection certificates and the names and facsimile signatures of officials authorized by their governments to issue official foreign meat inspection certificates follow.

ARGENTINA

República Argentina

MINISTERIO DE AGRICULTURA Y GANADERIA

DIRECCION GENERAL DE SANIDAD ANIMAL

EXPORTACION A LOS ESTADOS UNIDOS DE NORTE AMERICA

CERTIFICADO DE INSPECCION DE CARNES Y SUS DERIVADOS COMESTIBLES

(1) _____

CERTIFICADO _____

Nº

Se certifica por el presente, que la carne y derivados comestibles de la misma, detallados en este certificado, proceden de animales (1) _____ *que han sido sometidos a inspeccion sanitaria veterinaria nacional, antes, durante y despues de faenados y que dicha carne y derivados alimenticios han sido encontrados en perfectas condiciones higiénicas y buenas en absoluto para el consumo humano. Se certifica tambien que no contienen ni han sido tratados con ningún preservativo, materia colorante, ni otra substancia alguna prohibida por las reglamentaciones vigentes de la Inspección de Carnes del Ministerio de Agricultura de los Estados Unidos de Norte América.*

MARCAS DE IDENTIFICACION EN LAS CARNES O LOS BULTOS

_____

_____

Remitente _____

Procedencia _____

Vapor _____ *Destino* _____

Consignatario _____

Marcas de embarque _____

_____

_____

DETALLE DEL CARGAMENTO

_____ _____

_____

_____

_____

_____

_____

_____

_____

(1) (2) _____

(1) Lugar y fecha en letras.
(2) Firma del funcionario nacional autorizado.
(3) Emporio de ganado.
(4) Sello de la Dirección General de Sanidad Animal.

AUSTRALIA

COMMONWEALTH OF AUSTRALIA.

The *Commerce (Trade Descriptions) Act* 1905–1950.

DEPARTMENT OF PRIMARY INDUSTRY.

Certificate as to Suitability of Meat, Canned Meat, Meat Extract, or Meat Essence for Export.

THIS IS TO CERTIFY that .....

branded as under and shipped per SS.....

to.....on.....19.....

has been examined and found by ante-mortem and post-mortem inspection to be free from disease and suitable in every way for human consumption, and that no injurious ingredient has been used in its preparation.

Exporter.	Meat.	Brand.	No.*

Dated at..... , in the State of.....

the..... day of.....19.....

.....

Examining Officer.

* Insert number of carcasses, cases, &c., as the case may be.

BELGIUM

Kingdom of Belgium

MINISTRY OF PUBLIC HEALTH

VETERINARY SERVICES

Official Meat Inspection Certificate

for pork and pork products

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork which, when fresh or freshly cured in salt, were subjected to a temperature not higher than 5° F. for not less than 20 days or otherwise treated as specified by the Chief of the Bureau of Animal Industry, and that said articles contain no muscle tissue of pork which has not been treated as herein specified.

Kind of product: ..... Number of pieces and packages: ..... Weight: .....
Identification marks on meats and packages:

Consignor: .....

Address: .....

Consignee: .....

Destination: .....

Shipping marks: .....

Seal of Veterinary Inspector

Veterinary surgeon appointed by the Government

(s.)

BELGIUM

Kingdom of Belgium

MINISTRY OF PUBLIC HEALTH

VETERINARY SERVICES

Official Meat Inspection Certificate

I hereby certify that the meat and meat food products herein described were derived from cattle, sheep, swine or goats which received ante-mortem and post-mortem veterinary inspection at the time of slaughter and that such meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter, or other substance not permitted by the regulations of the United States Secretary of Agriculture governing meat inspection, filed with me, and that said meat and meat food products have been handled only in a sanitary manner in this country.

Kind of product: ..... Number of pieces and packages: ..... Weight: .....
Identification marks on meats and packages :

Consignor : .....

Address : .....

Consignee : .....

Destination : .....

Shipping marks : .....

Seal of Veterinary Inspector

Veterinary surgeon appointed by the Government

(s.)

BRAZIL

MINISTÉRIO DA AGRICULTURA — Modelo D
DEPARTAMENTO NACIONAL DA PRODUÇÃO ANIMAL
DIVISÃO DE INSPEÇÃO DE PRODUTOS DE ORIGEM ANIMAL

CERTIFICADO OFICIAL PARA PRODUTOS CARNEOS COMESTIVEIS

Inspeção Federal n. ..... Certificado n. .....

Lugar de produção

..... Data .....

Eu, ...
(Nome) (Cargo)

certifico que a carne e produtos cárneos abaixo discriminados:

a) — provem de animais submetidos à inspeção veterinária "ante-mortem" e "post-mortem" e verificados isentos de quaisquer doenças parasitárias ou infecto-contagiosas previstas no Regulamento de Inspeção Federal de Carnes e Derivados, do Ministério da Agricultura;

b) — foram manipulados em condições higiênicas, sob controle de autoridades sanitárias federais, e não contem nem foram elaborados com quaisquer substâncias químicas conservadoras ou corantes nocivos à saude humana;

c) — estão em bom estado de conservação e próprios para alimentação humana.

NATUREZA DO PRODUTO	NÚMERO DE PEÇAS OU VOLUMES	PESO EM QUILOS

Marcas de identificação das carnes e volumes .....

Remetente ..... Endereço .....

Consignatário ..... Destino .....

Porto de embarque ..... Nome do navio .....

Marcas de embarque .....

.....
(Inspetor federal)

Imp. Nac. — 10.716

CANADA

CANADA

CANADA
DEPARTMENT OF AGRICULTURE
PRODUCTION SERVICE
HEALTH OF ANIMALS DIVISION

FORM PHA 32
15101-IPM SETS-451

CERTIFICATE

No. 310303

COVERING
MEAT AND CANNED FOODS

EST.
NO._____PLACE_____DATE_____

THIS IS TO CERTIFY THAT THE MEAT OR MEAT FOOD PRODUCTS HEREIN DESCRIBED WERE DERIVED FROM ANIMALS WHICH RECEIVED ANTE-MORTEM AND POST-MORTEM VETERINARY INSPECTION AT THE TIME OF SLAUGHTER, AND THAT SAID MEAT AND MEAT FOOD PRODUCTS ARE SOUND, HEALTHFUL, WHOLESOME AND OTHERWISE FIT FOR HUMAN FOOD, AND HAVE NOT BEEN TREATED WITH AND DO NOT CONTAIN ANY PRESERVATIVE, COLOURING MATTER, OR OTHER SUBSTANCE NOT PERMITTED BY THE MEAT AND CANNED FOODS ACT AND REGULATIONS, AND HAVE BEEN HANDLED ONLY IN A SANITARY MANNER IN THIS COUNTRY.

KIND OF PRODUCT	NO. OF PIECES OR PACKAGES	WEIGHT

BRITISH EXPORT LABEL NO'S

FOREIGN EXPORT STAMP NO'S

CONSIGNOR AND ADDRESS

CONSIGNEE AND DESTINATION

SHIPPING MARKS (NAME OF VESSEL OR CAR NO. AND INITIALS)

SHIPPER

INSPECTOR UNDER MEAT AND CANNED FOODS ACT

IF SHIPMENT IS UNLOADED AND RELOADED WHILE IN TRANSIT, OTHER THAN A CHANGE IN MODE OF TRANSPORT, NOTIFICATION BY WIRE MUST BE SENT TO THE VETERINARY DIRECTOR GENERAL, OTTAWA, CANADA AND FILL IN THE FOLLOWING.

LOADED_____AT_____
DATE PLACE

SIGNATURE OF OFFICER OR AGENT OF CARRIER MAKING INDORSEMENT

ORIGINAL

ATTACH TO EXPORT ENTRY FORM B13 TO BE HANDED TO OFFICIAL AT PORT OF EXIT FROM CANADA

CANADA

H. of A. Form 84

DOMINION OF CANADA

DEPARTMENT OF AGRICULTURE—HEALTH OF ANIMALS BRANCH

MEAT AND CANNED FOODS DIVISION

PLACE ..... DATE .....

EST. No. .....

Official Meat Inspection certificate for Pork, and Pork Products, for shipment to United States, of articles, or articles of a kind, prepared customarily, to be eaten without cooking, which contain muscle tissues.

I hereby certify that the article or articles herein described are of a kind prepared to be eaten without cooking, and contain muscle tissues of pork which, when fresh, and freshly cured in salt, were subjected to a temperature not higher than 5% Fah. for not less than twenty days, or otherwise treated as specified by the Chief of the Bureau of the Animal Industry, and that said article contains no muscle or tissues of pork which has not been treated as herein specified.

KIND OF PRODUCT	No. OF PIECES OR PACKAGES	WEIGHT
.....	.....	.....
.....	.....	.....
.....	.....	.....
.....	.....	.....

Identification Marks on Meats and Packages .....

.....

Consignor ..... Address .....

Consignee ..... Destination .....

Shipping Marks (Name of vessel, railway or express) .....

.....

Shipment supervised by .....
(An Inspector under the Meat and Canned Foods Act of Canada)

CZECHOSLOVAKIA

REPUBLIKA ČESKOSLOVENSKÁ.

Úřední potvrzení o prohlídce masa.

Místo ..... Československo, *Datum* ..... 19....

Potvrzuji tímto, že maso a výrobky z masa, zde popsané, pocházejí ze skotu, ovcí, vepřů neb koz, které byly před i po porážce veterinářem prohlédnuty a že toto maso nebo tyto výrobky z masa jsou zdravé, zdravotně bezzávadné, zdraví prospěšné a i jinak způsobilé k lidské výživě, dále že nebyly upravovány konservovadly a barvivy a že neobsahují těchto látek ani jiných, které nejsou dovoleny předpisy o kontrole masa, vydanými Departmentem zemědělství Spojených Států Severoamerických, a konečně, že tímto masem anebo výrobky z masa bylo v Československu nakládáno jen způsobem zdravotně nezávadným.

Druh zboží	Počet kusů nebo zásilek	Váha

Označení totožnosti na mase a obalech: .....

Jméno a adresa dodavatele: .....

Jméno a adresa příjemce: .....

Značky dopravní: .....

Úředně razítko.

(Podpis a hodnost veterinářem prohlídkou pověřeného.)

Čís. zák.: 418.
Státní tiskárna v Praze 9085-1930.

CZECHOSLOVAKIA

REPUBLIKA CESKOSLOVENSKÁ.

Úřední potvrzení o prohlídce vepřového masa a výrobků z něho.

Místo ..... *Československo.* *Datum* ..... *19*.....

* Potvrzuji tímto, že zboží, zde popsané, jest toho druhu, jak bývá upravováno k jídlu bez vaření, že obsahuje vepřové maso, které bylo v čerstvém nebo čerstvě nasoleném stavu chováno po dobu ne kratší než 20 dnů při teplotě ne vyšší než 5° Fahrenheita (−15°C), nebo s nímž bylo jinak nakládáno tak, jak předepsáno přednostou Bureau of Animal Industry Spojených Států Severoamerických, a že toto zboží neobsahuje vepřové maso, kterým by bylo naloženo jiným způsobem, než jak je zde uvedeno.

Druh zboží	Počet kusů nebo zásilek	Váha

Označení totožnosti na mase a obalech: .....

Jméno a adresa dodavatele: .....

Jméno a adresa příjemce: .....

Značky dopravní: .....

Úřední razítko.

.....
(Podpis a hodnost veterináře prohlídkou pověřeného.)

Poznámka: Toto úřední potvrzení musí provázeti každou zásilku vepřového masa a výrobků, připravených k jídlu bez dodatečného vaření (uzenina, »Italian« a »Westphalia« šunky a pod.). Toto úřední potvrzení musí býti předloženo příjemcem nebo jeho zástupcem inspektoru Departmentu zemědělství při prohlídce ve Spojených Státech.

Čís. skl.: 416.
Státní tiskárna v Praze 4086 - 1936.

COSTA RICA

Nº 1601

Perm. Exp. No. _____

REPUBLICA DE COSTA RICA

MINISTERIO DE AGRICULTURA E INDUSTRIAS

DIRECCION GENERAL DE AGRICULTURA E INDUSTRIAS

CERTIFICADO OFICIAL DE INSPECCION DE CARNES

Lugar _____ Fecha _____
(Place) (Date)

Se certifica por el presente, que la carne o producto comestible de carne aquí descrito, derivan de animales que recibieron inspección veterinaria ante-mortem y post-mortem al tiempo de sacrificarse; y que dicha carne y producto comestible de carne son buenos, sanos y apropiados para el consumo humano; y que no han sido tratados ni contienen ningún preservativo, sustancias colorantes u otras sustancias prohibidas por el Acuerdo de la Reglamentación para la Industrialización Sanitaria de la Carne; y que han sido manipulados en forma sanitaria en este país.

This is to certify that the meat or meat food products here in described were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter, and that said meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with and do not contain any preservative, coloring matter, or other substance not permitted by the Meat and Canned Foods Decrees and Regulations, and have been handled only in a sanitary manner in this country.

ARTICULOS (KIND OF PRODUCT)	NUMERO DE PIEZAS O BULTOS (NUMBER OF PIECES OR PACKAGES)	PESO (WEIGHT)

Marcas de Identificación de la Carne y Bultos _____
(Identification Marks on Meats and Packages)

_____

Vapor _____
(Steamer S. S.)

Embarcador _____ Dirección _____
(Consigner) (Address)

Consignatarios _____ Destino _____
(Consignee) (Destination)

Marcas de Embarque _____
(Shipping Marks)

_____
Médico Veterinario
Autorizado por el Ministerio de Agricultura e Industrias
D. V. M. Autorized by the Secretary of Agriculture

547 - Imp. Nacional - 1959

CUBA

REPUBLICA DE CUBA

MINISTERIO DE SALUBRIDAD Y ASISTENCIA SOCIAL

DIRECCION DE SALUBRIDAD

SERVICIO DE VETERINARIA E INSPECCION DE CARNES

CERTIFICADO OFICIAL DE INSPECCION DE CARNES

El que suscribe, Jefe del Servicio de Veterinaria e Inspección de Carnes. CERTIFICO: que la carne y productos alimenticios de carne aquí descritos se derivan de ganado vacuno, ovino, porcino, o caprino; que recibieron inspección veterinaria ante-mortem y post-mortem al tiempo de sacrificarse; que dicha carne y productos alimenticios de carne son artículos buenos; sanos y apropiados para el alimento del ser humano; que no han sido tratados ni contienen ningún preservativo; substancias colorantes u otras substancias que los Reglamentos de este Ministerio de Salubridad prohiba; y que dicha carne o productos alimenticios de carne han sido manipulados en forma sanitaria en este país.

ARTICULOS	NUMERO DE PIEZAS O BULTOS	PESO

Marcas de identificación de la carne y bultos: _____

Vapor: _____

Embarcador: _____

Dirección: _____ Destino: _____

Consignatario: _____

Marcas de Embarque: _____

Lugar: _____
(CIUDAD) (PAIS)

Habana, _____ de _____ de 194_____

_____
JEFE DE VETERINARIA DE LA INSPECCION GENERAL DEL MINISTERIO DE SALUBRIDAD Y ASISTENCIA SOCIAL.

KINGDOM OF DENMARK

Ministry of Agriculture

Veterinary Department

Official meat-inspection certificate.

City: (By) | DENMARK. (DANMARK.) | Date: (Dato)

I hereby certify that the meat and meat food products herein described were derived from cattle, sheep, swine, or goats which received ante-mortem and post-mortem veterinary inspections at the time of slaughter, and that such meat and meat food products are sound, healthful, wholesome, and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter, or other substance not permitted by the regulations governing the meat inspection of the Danish Ministry of Agriculture, and that said meat and meat food products have been handled only in a sanitary manner in this country.

(Jeg attesterer herved, at nedenfor beskrevne Kød og Kødprodukter stammer fra Kvæg, Faar, Svin eller Geder, som blev underkastet Veterinærkontrol umiddelbart før og umiddelbart efter Slagtningen, og at nævnte Kød og Kødprodukter er sunde og tjenlige til Menneskefode og ikke er behandlet med eller indeholder noget Konserveringsstof, Farvestof eller andet Stof, som ikke er tilladt i de af det danske Landbrugsministerium fastsatte Bestemmelser om Kødkontrol, samt at nævnte Kød og Kødprodukter her i Landet udelukkende er behandlet paa en hygiejnisk Maade.)

Kind of product:
(Varens Art)

Number of pieces or packages:
(Antal colli)

Gross-Weight:
(Bruttovægt)

Nett-Weight:
(Nettovægt)

Identification marks on meats and packages:
(Veterinære Kontrolmærker paa Kød og Emballage)

Consignor:
(Afsender)

Address:
(Adresse)

Consignee:
(Modtager)

Destination:
(Bestemmelsessted)

Shipping marks:
(Afsenderens Fragtmærker)

Veterinary surgeon authorized by the Ministry of Agriculture.
(Dyrlæge autoriseret af Landbrugsministeriet.)

DENMARK

KINGDOM OF DENMARK

Ministry of Agriculture

Veterinary Department

Official meat-inspection certificate for pork and pork products.

(For shipment to the United States of articles of a kind prepared customarily to be eaten without cooking, which contain muscle tissue of pork).

(For Forsendelse til U.S.A. af Varer af en Art, saaledes tilberedte, at de sædvanligvis spises uden forudgaaende Kogning eller Stegning, og som indeholder Muskelvæv af Svin).

City: (By) DENMARK. (DANMARK.) Date: (Dato)

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork which, when fresh or freshly cured in salt, were subjected to a temperature not higher than 5° F. for not less than 20 days, or otherwise treated as specified by the Chief of the Bureau of Animal Industry, and that said articles contain no muscle tissue of pork which has not been treated as herein specified.

(Jeg attesterer herved, at Varen eller Varerne beskrevet heri er af en Art saaledes tilberedt, at de sædvanligvis spises uden forudgaaende Kogning eller Stegning, og indeholder Muskelvæv af Svin, som i fersk eller let saltet Tilstand blev underkastet en Temperatur ikke højere end 5° F. (÷ 15° C.) i ikke mindre end 20 Dage, eller behandlet paa anden Maade, som foreskrevet af the Chief of Bureau of Animal Industry, og at nævnte Varer ikke indeholder noget Muskelvæv af Svin, der ikke er blevet behandlet efter nævnte Forskrifter.)

Kind of product:
(Varens Art)

Number of pieces or packages:
(Antal Colli)

Gross-Weight:
(Bruttovægt)

Nett-Weight:
(Nettovægt)

Identification marks on meats and packages:
(Veterinære Kontrolmærker paa Kød og Emballage)

Consignor:
(Afsender)

Address:
(Adresse)

Consignee:
(Modtager)

Destination:
(Bestemmelsessted)

Shipping marks:
(Afsenderens Fragtmærker)

Veterinary surgeon authorized by the Ministry of Agriculture.
(Dyrlæge autoriseret af Landbrugsministeriet.)

DOMINICAN REPUBLIC

REPUBLICA DOMINICANA
SECRETARIA DE ESTADO DE SALUD Y PREVISION SOCIAL

CERTIFICADO OFICIAL DE INSPECCION PARA CERDO Y PRODUCTOS DE CERDO.

Núm. .....

Ciudad Trujillo,
Distrito Nacional, Rep. Dom.

..... FECHA

CERTIFICO: que el artículo o los artículos aquí descritos han sido preparados para comerse crudos, esto es, sin cocinarse y que contienen carne de cerdo que, cuando es curada en sal o cuando es fresca, fué sometida a una temperatura no mayor de cinco (5) grados F. durante no menos de veinte (20) días, o de otra manera tratada de acuerdo a lo especificado por el Director de la División de Inspección de Carne y que estos artículos no contienen carne de cerdo que no haya sido tratada según se especifica aquí.

Clase de Producto	Número de Piezas o Paquetes	Peso
.....	.....	.....
.....	.....	.....
.....	.....	.....

Marcas de identificación de carne o paquetes .....

Consignador .....

Dirección .....

Consignatario .....

Puerto de descarga .....

Marcas .....

Firma .....

Oficial Autorizado a Expedir Certificados
para Carne y Productos de carne a ser exportados
a los Estados Unidos de América.

Titulo Oficial .....

Imp. Molano, C. I. 4583 7547

DOMINICAN REPUBLIC

FORM B-42

REPUBLICA DOMINICANA

SECRETARIA DE ESTADO DE SALUD Y PREVISION SOCIAL

CERTIFICADO OFICIAL DE INSPECCION DE CARNE
Y PRODUCTOS DERIVADOS, PARA LA EXPORTACION.

Núm. .....

Ciudad Trujillo,
Distrito Nacional, Rep. Dom. ..... FECHA

CERTIFICO: Que las carnes y productos alimenticios de carnes aquí descritos, proceden de reses, carneros, cerdos o cabras que recibieron al tiempo del sacrificio inspecciones veterinarias ante-morten y post-morten; que dichas carnes y productos son sanos, saludables y apropiados para la alimentación humana; que no han sido tratados con; ni contienen ningún preservativo, materia colorante u otras sustancias no permitidas por el Reglamento oficial de la Secretaria de Estado de Salud y Previsión Social, de la República Dominicana, que rige la inspección de carnes; y que dichas carnes y productos han sido manipulados de manera sanitaria en este país.

Clase de producto.	Número de piezas o paquetes	Peso.

Señales de identificación en carnes y paquetes .....

Embarcador ..... Dirección .....

Consignatario ..... Destino .....

Marcas de embarque .....

Firma .....

Nombre

Médico Veterinario de la Secretaria de Estado de Salud y Previsión Social.

Imp. Molano, C. I. 4583 1240

FORM A.

ENGLAND AND WALES

MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

INSPECTION CERTIFICATE for use in connection with the EXPORT OF MEAT AND MEAT PRODUCTS TO U.S.A.

Place ..... Date .....

I HEREBY CERTIFY that the meat*/meat food products* described overleaf was/were derived from animals which received ante and post-mortem veterinary inspection at the time of slaughter and is/are sound, wholesome and fit for human consumption, and has/have not been treated with and does/do not contain any prohibited preservative or colouring matter, and that the said meat*/meat products* has/have been handled only in a hygienic manner in this country.

Official Certificate authorised by the Ministry of Agriculture, Fisheries and Food.

Signature .....
Certifying Officer

Official Title .....

* Delete when not applicable.

P.T.O.

Description	No. of Package	Weight

REVISED

Identification Marks .....

Name and address of Consignor .....

Name and address of Consignee .....

Conveyed by (Shipping Marks) .....

530228 O–60—13

FINLAND

V:o _____ Konossementtiin liitettävä todistus.
Intyg att bifogas konossementet.

SUOMEN TASAVALTA

REPUBLIKEN FINLAND

MAATALOUSMINISTERIÖ — LANTBRUKSMINISTERIET
ELÄINLÄÄKINTÖOSASTO — VETERINÄRAVDELNINGEN

Lihantarkastustodistus. — Köttkontrollintyg.

_____ (paikka) _____ päivänä _____ kuuta 19____.
_____ (ort) _____ (tid) 19____.

Täten todistetaan, että allamainittu liha tai allamainitut lihatuotteet on saatu
Härmed intygas, att nedannämnt kött eller nedannämnda köttprodukter erhållits
eläinlääkärin sekä ennen teurastusta että sen jälkeen tarkastamista eläimistä ja että
från djur, som undersökts av veterinär såväl före som efter slaktningen och att $\frac{det}{de}$ $\frac{sa}{ne}$
on hyväksytty voimassaolevan lihantarkastuslain mukaisessa järjestyksessä ihmis-
den ordning gällande köttkontrollag föreskriver, godkänts att såsom tjänlig $\frac{t}{a}$ *till män-*
ravinnoksi kelvollisena maasta vietäväksi.
niskoföda utföras ur landet.

Tavaralaji *Varuslag*	Kollien lukumäärä *Antalet kolly:n*	Paino *Vikt*

Lihan ja päällysten tunnusmerkit:
Köttets och emballagets kännetecken: _____

Lähettäjä: _____ Osoite: _____
Avsändare: *Adress:*

Vastaanottaja. _____ Määräpaikka: _____
Emottagare: *Destinationsort:*

Lähettämistapa: _____
Transportsätt:

_____
(Laivan nimi y.m.)
(Fartygets namn m.m.)

Lihantarkastaja tai terveydenhoitolautakunnan valtuutettu.
Köttkontrollör eller hälsovårdsnämndens befullmäktigade.

(FACE)

FRANCE

RÉPUBLIQUE FRANÇAISE

MINISTÈRE DE L'AGRICULTURE

CERTIFICAT DU SERVICE OFFICIEL DE L'INSPECTION DES VIANDES

Lieu : _____ Date : _____
(ville) *(pays)*

Je certifie par la présente que la viande et les produits d'alimentation carnée décrits ci-dessous au verso proviennent d'animaux des espèces bovine, ovine, porcine ou caprine qui ont été soumis «ante-mortem» et «post-mortem» à des inspections du service vétérinaire au moment de l'abatage, que cette viande et ces produits d'alimentation carnée sont parfaitement sains et irréprochables au point de vue hygiénique et à tous autres égards propres à la consommation humaine, qu'ils ne renferment et n'ont été traités avec aucune matière préservatrice ou colorante ou autre substance non autorisée par les règlements relatifs à l'inspection des viandes sous le contrôle du Ministère de l'Agriculture des États-Unis d'Amérique, règlements enregistrés à mon service, et que ladite viande et lesdits produits d'alimentation carnée n'ont été manipulés dans ce pays qu'avec toutes les précautions sanitaires désirables.

Imp. Co. 72.174

REVERSE)

FRANCE

NATURE DU PRODUIT	NOMBRE DE MORCEAUX ou de colis	POIDS

Marques d'identification sur les viandes et les colis : .....

Expéditeur : ..... Adresse .....

Destinataire : ..... Lieu de destination : .....

Marques d'expédition : .....

Signature :

Vétérinaire Inspecteur agréé par le Ministère de l'Agriculture de la République Française

Contreseing du

Directeur Départemental des Services Vétérinaires

GERMANY (FEDERAL REPUBLIC)

Ausländisches amtliches Fleischuntersuchungs-Zertifikat № 1351

Ort ..... (Stadt) ..... (Land) Datum .....

Ich bescheinige, daß das unten beschriebene Fleisch und Fleischprodukt vom Rind, Schaf, Schwein oder Ziege stammt. Die Tiere wurden einer amtlichen Schlachtvieh- und Fleischbeschau unterzogen. Das Fleisch und die Fleischprodukte sind fehlerfrei, gesund, bekömmlich und für den menschlichen Genuß geeignet. Sie enthalten keine Konservierungsmittel, Farben oder sonstige Substanzen, die laut Verfügung der Fleischbeschauabteilung des amerikanischen Landwirtschaftsministeriums, die in meinem Besitz ist, verboten sind. Das Fleisch und die Fleischprodukte sind in diesem Land nur hygienisch einwandfrei behandelt worden.

Art des Produktes	Zahl der Stücke oder Kolli	Gewicht

Identifizierungsmarkierungen auf dem Fleisch und den Kolli .....

Verfrachter .....

Adresse .....

Empfänger .....

Bestimmungsort .....

Versandmarkierungen .....

(Unterschrift) .....

(Name des Beamten der ausländischen Regierung, der berechtigt ist, Untersuchungszertifikate auszufertigen für Fleisch und Fleischprodukte, die für den Export nach den USA bestimmt sind.)

Dienstsiegel des mit der Überwachung beauftragten beamteten Tierarztes.

(Amtlicher Titel) .....

Druck: H. Trapp, Bonn

GERMANY (FEDERAL REPUBLIC)

Amtliches Fleischuntersuchungs-Zertifikat für Schweinefleisch und Schweinefleischprodukte

(Für den Versand nach den USA von Waren, die Muskelgewebe des Schwains enthalten und die im allgemeinen ohne vorheriges Kochen verzehrt werden)

№ 0676

Ort ..... Datum 19

Ich bescheinige, daß die Ware, die unten angeführt ist, im allgemeinen ohne vorheriges Kochen verzehrt wird und Muskelgewebe des Schweines enthält. Die Ware wurde in frischem oder frischgepökeltem Zustand wenigstens zwanzig Tage lang einer Temperatur von höchstens 5°F ausgesetzt oder in Übereinstimmung mit einer Anweisung des Leiters der amerikanischen Fleischbeschauabteilung behandelt. Diese Ware enthält keine Schweinemuskelgewebe, die nicht wie beschrieben behandelt worden sind.

Art des Produktes	Zahl der Stücke oder Kolli	Gewicht

Identifizierungsmarkierungen auf dem Fleisch und den Kolli .....

Verfrachter .....

Adresse .....

Empfänger .....

Bestimmungsort .....

Versandmarkierungen .....

(Unterschrift) .....

(Name des Beamten der ausländischen Regierung, der berechtigt ist, Untersuchungszertifikate auszuhändigen für Fleisch und Fleischprodukte, die für den Export nach den USA bestimmt sind.)

Dienstsiegel des mit der Überwachung beauftragten beamteten Tierarztes.

(Amtlicher Titel) .....

Anmerkung: Obiges Zertifikat wird für jede Konsignation verlangt, die aus Produkten besteht, die gewöhnlich ohne vorheriges Kochen verzehrt werden (z. B. Cervelatwurst, Italienischer oder Westfälischer Schinken und dergl.) und die Schweinemuskelgewebe enthalten. Dieses Zertifikat muß von dem Empfänger oder dessen Agenten der Fleischbeschauabteilung am Untersuchungsort in den USA übergeben werden.

Druck: H. Trapp, Bonn

HONDURAS

№ 0158:

SECRETARIA DE ESTADO EN EL DESPACHO DE RECURSOS NATURALES
REPUBLICA DE HONDURAS, C. A.

DIRECCION GENERAL DE GANADERIA Y VETERINARIA

CERTIFICADO DE EXPORTACION

Se certifica que la carne o productos comestibles de carne aquí descritos, derivados de animales que recibieron inspección veterinaria ante y post-morten al tiempo de destazo; y que dicha carne y productos comestibles de la carne son buenos, sanos y apropiados para el consumo humano; y que no han sido tratados ni contienen sustancias preservativas, colorantes u otras prohibidas por el reglamento para la industrialización sanitaria de la carne, y que han sido manipulados en forma sanitaria en este país.

This is to certify that the meat or meat food product herein described were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter, and the said meat and meat food products are sound, healfhful, wholesome and otherwise fit for human food and have not been treated which and do not contain any preservative, coloring matter, or other substance not permitted bay the Meat and Canned Foods Decree and Regulations, and have been handled only in a sanitary manner in this country.

ARTICULOS (Kind of Product)	ORIGEN (Origen)	NUMERO PIEZAS O BULTOS (Number of pieces or packages)	PESO (Weitgh)

Marcas de Identificación de la Carne y Bultos
Idontification Marks on meat and Packages

Transporte
Transport

Embarcador
Consignor

Consignatarios
Consignee

Marcas de Embarque
Shipping Marks

Lugar
Place

Identificación
Identification

Dirección
Addres

Destino
Destination

Fecha
Date

Director General de Ganadería y Veterinaria

Inspector Autorizado
Inspector Authorised

6B-50J-15-1-55-Imp. BULNES

ICELAND

REPUBLIC OF ICELAND

DEPARTMENT OF AGRICULTURE

OFFICIAL MEAT-INSPECTION CERTIFICATE

....., *Iceland.*

....., *19*

I HEREBY certify that the meat and/or *meat food-products hereunder described* was/were *derived from animals subjected to ante- and post-mortem veterinary inspection at the time of slaughter and found to be free from disease and suitable in every way for human consumption, and that* it has not/they have not *been treated with chemical preservatives or other foreign substances injurious to health.*

Kind of product	Number of Parcels	Brand or mark	Where slaughtered	Consignor	Consignee

Signature: .....
Government Veterinarian

9462000

IRELAND

DEPARTMENT OF AGRICULTURE, IRELAND.

Meat Inspection Certificate

Place ..... Ireland. Date .....

I hereby certify that the meat and meat food products described below were derived from cattle, sheep or swine, which received ante-mortem and post-mortem veterinary inspections at the time of slaughter and are sound, healthful, wholesome and otherwise fit for human food and have not been treated with and do not contain any prohibited preservative or colouring matter and that the meat and meat food products have been handled only in a sanitary manner in this country.

Kind of Product	Number of Pieces or Packages	Weight
.....	.....	.....
.....	.....	.....
.....	.....	.....
.....	.....	.....

Date of Shipment : .....

Consignor : .....

Address : .....

Consignee : .....

Address : .....

Shipping Marks .....

Identification Marks : OFFICIAL INSPECTION STAMP.

(Signature) ..... M.R.C.V.S.

Official Title .....

Department of Agriculture.

(8331)1413.W.t1413.DGR15. 5,000. 11-52. F.P.—G21.

ITALY

REPUBBLICA ITALIANA

ALTO COMMISSARIATO PER L'IGIENE E LA SANITÀ PUBBLICA

SERVIZIO VETERINARIO

N. _____

Indicazione del prodotto che si esporta

Si certifica che la carne e i prodotti di carne a fianco indicati spediti da (1) _____

e diretti a (2) _____

provengono da animali che, a norma delle disposizioni vigenti nella Repubblica, sono stati, prima e dopo la macellazione, sottoposti a visita sanitaria e riconosciuti sani; si certifica inoltre che la carne e i prodotti di carne suddetti sono stati, a norma delle citate disposizioni, sottoposti a visita sanitaria e ritenuti sani e atti al consumo.

_____ 195__

IL VETERINARIO GOVERNATIVO
DI CONFINE O DI PORTO

_____

(1) Nome e cognome della persona che spedisce e luogo di origine della merce.

(2) Nome e cognome del destinatario e luogo di destinazione.

The agency responsible for certifying meat products in Italy has been changed from the "Alto Commissariato per l,Igiene e la Sanita' Pubblica" to a new ministry, the "Ministero della Sanita'."

Until such time as new certificates are printed the name of the new agency, "Ministero della Sanita'," will be rubber stamped at the top of the certificate. Italian meat inspection certificates altered in this manner may be accepted by inspectors for product imported into the United States from Italy.

ITALY

Mod. 2346

REPUBBLICA ITALIANA

ALTO COMMISSARIATO PER L'IGIENE E LA SANITA' PUBBLICA

SERVIZIO VETERINARIO

Certificato complementare per la esportazione negli Stati Uniti d'America delle carni e prodotti di carni suine contenenti tessuto muscolare, preparati secondo le abituali regole per essere consumati senza cottura.

N. d'ordine .....

Il sottoscritto dichiara che il prodotto od i prodotti qui sotto specificati sono stati preparati nei modi consueti per essere consumati senza cottura, e che contengono tessuto muscolare di maiale, il quale, allo stato fresco, o dopo recente salatura, è stato mantenuto ad una temperatura non superiore a 5 gradi Fahrenheit per non meno di 20 giorni

Qualità dei prodotti	*Num. dei pezzi e dei colli*	*Peso*
.....	.....	.....
.....	.....	.....
.....	.....	.....

Marchio di identificazione apposto sulle carni o sugli imballaggi .....

Speditore ..... *Indirizzo* .....

Destinatario ..... *Destinazione* .....

Luogo e data di rilascio del certificato .....

Bollo dell'Alto Commissariato per l'Igiene e la Sanità Pubblica

Il Veterinario governativo di confine o di porto

.....

Bollo dell'Ufficio Veterinario

MADAGASCAR

(Face of certificate)

RÉPUBLIQUE FRANÇAISE

LIBERTÉ — ÉGALITÉ — FRATERNITÉ

GOUVERNEMENT GENERAL DE MADAGASCAR ET DEPENDANCES

SERVICE VÉTÉRINAIRE, DES HARAS ET DE L'ÉLEVAGE

CERTIFICAT SANITAIRE

pour l'exportation de denrées alimentaires aux Etats-Unis d'Amérique

Viandes et dérivés comestibles

Je soussigné[1] _____

atteste, par le présent certificat, que l'expédition de viandes ou dérivés comestibles, dont le détail est indiqué au verso, provient d'animaux soumis à l'inspection sanitaire du vétérinaire du Gouvernement de la Colonie avant et après abatage, et que ces viandes ou dérivés ont été traités selon les prescriptions sanitaires édictées par les textes en vigueur à Madagascar et Dépendances.

Il est certifié également que ces produits sont propres à la consommation ; qu'ils ne contiennent aucun antiseptique, aucune matière colorante, aucune substance prohibée par la réglementation de l'inspection des viandes du Département de l'Agriculture des Etats-Unis ; qu'aucun de ces ingrédients n'a servi à leur préparation.

A _____, le _____ 193_[2]

Signature du Vétérinaire Inspecteur,

[3]

[1] Nom et qualité du vétérinaire inspecteur.
[2] Date en toutes lettres.
[3] Cachet du Service Vétérinaire.

MADAGASCAR

(*Reverse side*)

MARQUES D'IDENTIFICATION

sur les viandes ou colis de produits

Exportateur[1] _____

Origine[2] _____

Vapeur[3] _____ Compagnie de Navigation _____

Destination[4] _____

Consignataire[5] _____

Marques du Chargement[6] _____

Détails[7] {

A _____, le _____ 193 .[8]

Signature du Vétérinaire Inspecteur,

[9]

Vu pour légalisation de la signature de M _____

Vétérinaire Inspecteur.

A _____, le _____ 193 .[8]

Le Chef de la province,

[10]

---

(1) Nom, adresse et qualité.
(2) Ville, district, province, région.
(3) Nom du navire.
(4) Port de débarquement en Amérique.
(5) Nom, adresse et qualité.
(6) Lettres, chiffres, trace-mark, etc.
(7) Nombre de pièces en paquets, poids en kilogrammes et nature de la marchandise.
(8) Date en toutes lettres.
(9) Cachet du service vétérinaire.
(10) Cachet du service administratif.

Forma Num. 21

Certificado

REPUBLICA MEXICANA

SECRETARIA DE AGRICULTURA Y GANADERIA

DIRECCION GENERAL DE GANADERIA

EXPORTACION A:_____

CERTIFICADO

DE INSPECCION DE CARNE DE CERDO Y SUS DERIVADOS COMESTIBLES

_____ (LUGAR) _____ (FECHA)

Se certifica que el producto o productos comestibles que se detallan en este Certificado están preparados en la forma usual para comerse sin nuevo o ulterior cocimiento y contienen carne de cerdo, la cual, cuando fresca o durante el proceso de curación se sujetó a una temperatura no más alta de menos 15° C. (5° F.), durate un período no menor de 20 días, o bien fueron tratados de acuerdo con lo prescrito por el Jefe de la División de la Inspección Sanitaria de la Carne; certificándose también que no contienen carne de cerdo que haya sido tratada de manera diferente a la especificada anteriormente.

MARCAS DE IDENTIFICACION EN LAS CARNES O BULTOS	
Nombre del Establecimiento T.I.F. Productor:	Vía:
Número de Registro:	Destino:
Remitente:	Consignatario:
Procedencia:	Marcas de Embarque:
Detalle del Cargamento:	

_____ (Firma del Funcionario Federal autorizado)

(Sello de la Direc. Gral. de Ganadería)

MEXICO

Forma Núm. 15

Certificado No. _____

REPUBLICA MEXICANA

SECRETARIA DE AGRICULTURA Y GANADERIA

DIRECCION GENERAL DE GANADERIA

EXPORTACION A: _____

CERTIFICADO

DE INSPECCION DE CARNE Y SUS DERIVADOS COMESTIBLES

_____ (LUGAR) _____ (FECHA)

Se certifica que la carne y derivados comestibles de la misma, detallados en este Certificado, proceden de animales que han sido sometidos a inspección sanitaria veterinaria federal, antes, durante y después de sacrificados, en los términos de la Ley de 31 de diciembre de 1949, y que dicha carne y derivados alimenticios han sido encontrados en perfectas condiciones higiénicas y buenos en absoluto para el consumo humano. Se certifica también que no contienen ni han sido tratados con ningún preservativo, materia colorante, ni otras substancias prohibidas por la Ley antes citada.

MARCAS DE IDENTIFICACION EN LAS CARNES O BULTOS	
Nombre del Establecimiento T.I.F. Productor:	Vía:
Número de Registro:	Destino:
Remitente:	Consignatario:
Procedencia:	Marcas de Embarque:
Detalle del Cargamento:	

_____ (Firma del Funcionario Federal autorizado)

(Sello de la Direc. Gral. de Ganadería)

NETHERLANDS

Serie A A 0031 ✻ ORIGINAL

KINGDOM OF THE NETHERLANDS
MINISTRY OF AGRICULTURE, FISHERIES AND FOOD
VETERINARY SERVICES

OFFICIAL MEAT INSPECTION CERTIFICATE OF COUNTRY OF SLAUGHTER

Place: ..... Date: .....

I hereby certify that the meat and meat food products herein described were derived from cattle, sheep, swine or goats which received ante-mortem and post-mortem veterinary inspection at the time of slaughter and that such meat and meat food products are sound, healthful, wholesome and otherwise fit for human food and have not been treated with, and do not contain any preservative, colouring matter, or other substance not permitted by the regulations governing the meat inspection of the United States Department of Agriculture, filed with me, and that said meat and meat food products have been handled only in a sanitary manner in this country.

Kind of product: ..... Number of pieces and packages: ..... Weight: .....

Identification marks on meats and packages:

Consignor: ..... Address: .....

Consignee: ..... Destination: .....

Shipping marks: .....

MODEL

NEDERLAND VEEARTSENIJKUNDIG STAATSTOEZICHT

VETERINARY OFFICER AUTHORIZED BY THE MINISTRY OF AGRICULTURE, FISHERIES AND FOOD.

Serie A 0033 ✻ ORIGINAL

KINGDOM OF THE NETHERLANDS
MINISTRY OF AGRICULTURE, FISHERIES AND FOOD
VETERINARY SERVICES

OFFICIAL MEAT INSPECTION CERTIFICATE FOR PORK AND PORK PRODUCTS

(For shipment to the United States of articles of a kind prepared customarily to be eaten without cooking, which contain muscle tissue of pork)

Place: ..... Date: .....

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork which, when fresh or freshly cured in salt, were subjected to a temperature not higher than five (5) degree F. for not less than twenty (20) days or otherwise treated as specified by the Chief of the Meat Inspection Division, and that said articles contain no muscle tissue of pork which has not been treated as herein specified.

Kind of product: ..... Number of pieces and packages: ..... Weight: .....

Identification marks on meats and packages:

Consignor: ..... Address: .....

Consignee: ..... Destination: .....

Shipping marks: .....

MODEL

NEDERLAND VEEARTSENIJKUNDIG STAATSTOEZICHT

VETERINARY OFFICER AUTHORIZED BY THE MINISTRY OF AGRICULTURE, FISHERIES AND FOOD.

Ag.—L.198 (A.M.)

DEPARTMENT OF AGRICULTURE

OFFICIAL MEAT-INSPECTION CERTIFICATE

....., *New Zealand,*

.....19

I HEREBY certify that the meat *and / or* *meat food-products hereunder described* *was / were* *derived from animals subjected to ante- and post-mortem veterinary inspection at the time of slaughter and found to be free from disease and suitable in every way for human consumption, and that* *it has not / they have not* *been treated with chemical preservatives or other foreign substances injurious to health.*

Kind of Product	Number of Parcels	Brand or Mark	Where Slaughtered	Consignor	Consignee

Signature:.....

Veterinary Officer, New Zealand Government.

150,000/4/57—77854—Y28

NICARAGUA

REPUBLICA DE NICARAGUA

MINISTERIO DE AGRICULTURA Y GANADERIA

DIRECCION GENERAL DE GANADERIA

CERTIFICADO OFICIAL DE INSPECCION DE CARNES

Lugar..... (Place) Fecha..... (Date)

Se certifica por el presente, que la carne o producto comestible de carne aquí descrito, derivan de animales que recibieron inspección veterinaria ante-mortem y post-mortem al tiempo de sacrificarse; y que dicha carne y producto comestible de carne son buenos, sanos y apropiados para el consumo humano; y que no han sido tratados ni contienen ningún preservativo; sustancias colorantes u otras sustancias prohibidas por la Ley y Reglamento para la Industrialización Sanitaria de la Carne de Nicaragua; y que han sido manipulados en forma sanitaria en este país.

This is to certify that the meat or meat food products here in described were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter, and that said meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with and do not contain any preservative, coloring matter, or other substance not permitted by the Meat Inspection Act and Regulations of Nicaragua, and have been handled only in a sanitary manner in this country.

ARTICULOS (KIND OF PRODUCT)	NUMERO DE PIEZAS O BULTOS (NUMBER OF PIECES OR PACKAGES)	PESO (WEIGHT)

Marcas de Identificación de la Carne y Bultos.....
(Identification Marks on Meats and Packages)

.....

Vía: .....

Embarcador ..... (Consigner) Dirección ..... (Address)

Consignatarios ..... (Consignee) Destino ..... (Destination)

Marcas de Embarque ..... (Shipping Marks)

.....

MEDICO VETERINARIO
Autorizado por el Ministerio de Agricultura y Ganadería
(Veterinary Inspector Authorized by the Secretary of Agriculture)

Edit. Lacayo 6-58

530228 O-60—14

NORTHERN IRELAND

MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND.

INSPECTION CERTIFICATE

for use in connection with the

EXPORT OF MEAT AND MEAT PRODUCTS

Place ..... Date .....

I HEREBY CERTIFY that the meat and/or meat food products herein described was/were derived from animals which received ante and post-mortem veterinary inspection at the time of slaughter and are sound, wholesome and fit for human consumption, and have not been treated with and do not contain any prohibited preservative or colouring matter, and that the said meat and/or meat products have been handled only in a sanitary manner in this country.

Description	No. of Package	Weight

Identification Marks .....

Name and Address of Consignor .....

Name and Address of Consignee .....

Conveyed by (Shipping Marks) .....

Signature.....
Certifying Officer

Official Title .....

Secretary,
Ministry of Agriculture.

NORWAY

KINGDOM OF NORWAY
MINISTRY OF AGRICULTURE - VETERINARY DIRECTORATE

Foreign official meat inspection certificate.

Place: (Avsendested) **Norway** (Norge) **Date:** (Dato)

I hereby certify that the meat and meat food products herein described were derived from cattle, sheep, swine or goats which received ante-and post mortem veterinary inspections at the time of slaughter, and that such meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter, or other substance not permitted by the regulations governing the meat inspection of the United States Departement of Agriculture, and that said meat and meat food products have been handled only in a sanitary manner in this country.

(Jeg attesterer herved at nedenfor nevnte kjøtt og kjøttvarer stammer fra dyr (storfe, sau, svin, geit) som er veterinærkontrollert umiddelbart før og etter slaktingen og er funnet tjenlig til føde mot, at de ikke er behandlet med eller inneholder noe konserveringsmiddel, farge eller andre stoffer som ikke er tillatt ifølge det amerikanske Landbruksdepartements forskrifter bestemmelser om kjøttkontroll samt at nevnte kjøtt og kjøttprodukter er blitt behandlet på en sanitær måte i samsvar med regler fastsatt for slik kjøttkontroll.)

Kind of product: (Vareslag)

Number of pieces or packages: (Antall kolli) **Gross weight:** (Bruttovekt) **Net weight:** (Nettovekt)

Identification marks on packages and certificate: (Veterinær-eksportkontrollmerke på kolli og sertifikat)

Consignor: (Avsender)

Address: (Adresse)

Consignee: (Mottaker)

Destination: (Bestemmelsessted)

Shipping marks: (Avsenderens forsendelse)

Signature:

Veterinary inspector authorised by the Royal Ministry of Agriculture.
(Kontrollveterinær autorisert av Landbruksdepartementet.)

R.v. 3-53

PANAMA

REPUBLICA DE PANAMA
MINISTERIO DE TRABAJO PREVISION SOCIAL Y SALUD PUBLICA
DEPARTAMENTO DE SALUD PUBLICA
SECCION VETERINARIA

CERTIFICADO OFICIAL DE INSPECCION DE CARNES

Lugar ..... Fecha .....
(Place) (Date)

Se certifica por el presente, que la carne o sus derivados aquí descritos, proceden de animales que recibieron inspección veterinaria de ante-mortem y post-mortem al tiempo de sacrificarse; y que dicha carne y sus derivados son buenos, sanos y apropiados para el consumo humano; y que no han sido tratados ni contienen ningún preservativo; sustancias colorantes u otras sustancias prohibidas por el Decreto Nº 62, de 15 de Enero de 1957, Código Sanitario de Inspección y Vigilancia de Carnes; y que han sido manipulados en forma sanitaria en este país.

This is to certify that the meat or meat food products here in described were derived from animals which received ante-mortem and post-mortem inspection at the time of slaughter, by a graduate veterinarian, and that said meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with and do not contain any preservative, colorin matter, or other substance not permitted by Decree Number 62 of 15th of January, 1957, Sanitary Code for Inspecttion and Vigilance of Meats, and have been handled only in a sanitary manner in this country.

ARTICULOS (Kind of Products)	NUMERO DE PIEZAS O BULTOS (Number of Pieces or Packages)	PESO

Marcas de Identificación de la Carne y Bultos .....
(Identification Marks on Meats and Packages)

.....

Medio de Transporte .....
(Carrier)

Embarcador ..... Dirección .....
(Consigner) (Address)

Consignatario ..... Destino .....
(Consignee) (Destination)

Marcas de Embarque .....
(Shipping Marks)

.....
Médico Veterinario

Autorizado por el Ministerio de Trabajo, Previsión Social y Salud Pública

D.V.M. Authorized by Ministry of Work, Social Welfare and Public Health

Imp. Nacional:—Orden 1106. 24-6-57

PARAGUAY

D. G. N. 2

N. [redacted]

MINISTERIO DE AGRICULTURA Y GANADERIA

DIRECCION DE GANADERIA

CERTIFICADO OFICIAL DE INSPECCION DE CARNES

Derivados Comestibles

CERTIFICO que la carne y demás productos alimenticios de origen animal que se indican a continuación, provienen de bovinos que recibieron inspección Veterinaria ante y post mortem al ser sacrificados, y que dicha carne y demás productos alimenticios de origen animal son sanos, salubres y en toda forma aptos para alimentación humana, no habiendo sido tratados ni conteniendo preservativo alguno, materias colorantes y otras substancias no permitidas por las disposiciones de la Dirección de Ganadería, que rigen la inspección de carnes y demás productos de origen animal, y han sido elaborados en este país en condiciones sanitarias.

CLASE DE PRODUCTOS	NUMEROS DE PIEZAS	PESO KILOS	
		BRUTO	NETO

Sellos de identificación de las carnes y piezas.

Remitente: .....

Dirección: .....

Consignatario: .....

Destino: .....

Marcas: .....

Fecha: .....

Vº Bº

Dr ..... Dr. .....

Director General de Ganadería — Inspector de S. Veterinario

.....

Secretario

Imprenta Nacional

POLSKA RZECZPOSPOLITA LUDOWA

MINISTERSTWO ROLNICTWA

CENTRALNY ZARZĄD WETERYNARII

URZĘDOWE ŚWIADECTWO BADANIA MIĘSA WIEPRZOWEGO I PRZETWORÓW WIEPRZOWYCH

(Na przesyłki morskie do U.S.A. artykułów przyrządzonych do spożycia bez gotowania a zawierających wieprzowinę)

Nr .....

Miejscowość ..... *Data* ..... 19.....

Zaświadczam niniejszym, że artykuł lub artykuły opisane są przyrządzone do spożycia bez gotowania i zawierają tkanki mięsne wieprzowiny, które w stanie świeżym albo świeżo zapeklowane w solance zostały poddane działaniu temperatury nie wyższej niż 5 °F (pięć) przez czas nie krótszy od dwadzieścia (20) dni lub były poddane jednemu z innych sposobów postępowania, wyszczególnionych przez Szefa Wydziału Inspekcji Mięsnej, jako też, że wymienione artykuły nie zawierają żadnych wieprzowych tkanek mięsnych, które nie były poddane postępowaniu wymienionemu w niniejszym świadectwie.

Rodzaj przetworów .....

Waga .....

.....

.....

Ilość sztuk lub paczek (skrzyń) .....

.....

Znaki rozpoznawcze na przetworach mięsnych lub paczkach .....

.....

Nadawca .....

Odbiorca .....

Znaki transportowe .....

Adres .....

Miejsce przeznaczenia .....

.....

UWAGA: Świadectwo powyższej treści musi być dołączone do każdej przesyłki artykułów żywności przeznaczonych do spożycia bez gotowania (np. letnia kiełbasa, włoska i westfalska szynka itp.), które zawierają jakieś tkanki mięsne wieprzowe.

Odbiorca lub jego agent winien świadectwo niniejsze doręczyć Inspektorowi Wydziału Inspekcji Mięsnej w miejscu badania w USA.

Podpis .....

(Nazwisko urzędnika upoważnionego do wystawienia świadectw badania mięsa i przetworów mięsnych wywożonych do U.S.A)

Tytuł urzędowy .....

POLAND

POLSKA RZECZPOSPOLITA LUDOWA

MINISTERSTWO ROLNICTWA

DEPARTAMENT WETERYNARII

ZAGRANICZNE URZĘDOWE ŚWIADECTWO BADANIA MIESA

Nr .....

Miejscowość ..... *Data* .....

Zaświadczam niniejszym, że mięso i przetwory mięsne niżej opisane, pochodzą z bydła rogatego, owiec, świń i kóz, oddanych przed ubojem i po uboju badaniu weterynaryjnemu oraz że to mięso i przetwory mięsne są zdrowe, nieszkodliwe i odpowiednie do spożycia przez ludzi, jak również, że do ich wyrobu nie były używane i nie są w nich zawarte żadne środki konserwujące, ani barwniki, ani inne substancje niedozwolone przez przepisy normujące sposób badania mięsa, wydane przez Departament Rolnictwa Stanów Zjednoczonych, jako też, że mięso to oraz przetwory mięsne zostały przygotowane tutaj w kraju w sposób zgodny z wymogami higieny.

Rodzaj przetworów ..... *Ilość sztuk lub paczek (skrzyń)* .....

Waga ..... *Znaki rozpoznawcze na przetworach mięsnych lub paczkach (skrzyniach)* .....

Nadawca ....

Odbiorca ..... *Adres* .....

Znaki transportowe ..... *Miejsce przeznaczenia* .....

Podpis .....

Nazwisko urzędnika upoważnionego do wystawiania świadectw (badania mięsa i przetworów mięsnych wywożonych do USA)

Tytuł urzędowy .....

SCOTLAND

SCOTLAND.

DEPARTMENT OF HEALTH FOR SCOTLAND.

CERTIFICATE for use in connection with export of meat and meat products.

Place_____ Date_____

I hereby certify that the meat and/or meat food products herein described was/were derived from animals which received ante and post mortem veterinary inspection at the time of slaughter and are sound and wholesome and fit for human consumption, and have not been treated with and do not contain any prohibited preservative or colouring matter and that the said meat and/or meat products have been handled only in a sanitary manner in this country,

Description. *No. of Package.* *Weight.*

*Identification Marks*_____

*Name and Address of Consignor*_____

*Name and Address of Consignee*_____

Conveyed by (Shipping Marks)_____

Signature_____
(Rank or Title) *Certifying Officer*

_____
Secretary,
Department of Health for Scotland.

(233) Wt. 15555/2720 250 2/32 J. & J. G. 0.44

SCOTLAND

SCOTLAND.

DEPARTMENT OF HEALTH FOR SCOTLAND.

CERTIFICATE for use in connection with export to the UNITED STATES OF AMERICA of articles of a kind prepared customarily to be eaten without cooking, which contain muscle tissue of pork.

Place Date

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork, which when fresh or freshly cured in salt, were subjected to a temperature not higher than 5°F., for not less than 20 days, or otherwise treated as specified by the Chief of the Bureau of Animal Industry of the United States of America and that said article or articles contain no muscle tissue of pork which has not been treated as herein specified.

Description *No. of Package* *Weight.*

Identification Marks .....

Name and Address of Consignor .....

Name and Address of Consignee .....

Conveyed by (Shipping Marks) .....

Signature .....
(Rank or Title) *Certifying Officer*

Secretary,
Department of Health for Scotland.

NOTE—A certificate in the above form is required to accompany each consignment of any meat or product of a kind prepared customarily to be eaten without cooking (such as summer sausage, "Italian" and "Westphalia" hams, and the like), which contains any muscle tissue of pork. This certificate is to delivered by the consignee, or his agent, to the inspector of the Department of Agriculture at the point of inspection in the United States.

SPAIN

E S P A Ñ A

MINISTERIO DE LA GOBERNACION

DIRECCION GENERAL DE SANIDAD

SERVICIOS DE SANIDAD VETERINARIA

Documento sanitario para la exportación de productos alimenticios de origen animal con destino a los Estados Unidos

Nación ..... Provincia ..... Municipio .....

Por el presente certifico que la carne y los productos cárnicos alimenticios que aquí se describen proceden de reses que fueron objeto de inspección veterinaria antes y después de su sacrificio en los Mataderos Oficiales autorizados y que dicha carne y productos cárnicos se hallan en buenas condiciones de salubridad, siendo aptos para el consumo humano, sin que hayan sido tratados ni contengan sustancias preservativas, colorantes o alguna otra prohibida por las disposiciones que regulan la inspección cárnica de los Estados Unidos, Departamento de Agricultura, y que dicha carne y productos cárnicos han sido tratados en este país únicamente por procedimientos sanitarios.

CLASE DE LA MERCANCIA	PIEZAS O NÚMERO DE PAQUETES	PESO

Remitente .....

Domicilio .....

Consignatario .....

Destino .....

Marcas de identificación sobre carnes y paquetes .....

Marcas de facturación .....

..... a ..... de ..... de 196 ..

V.º B.º
El Veterinario de Sanidad Exterior,

El Veterinario Oficial,

SWEDEN

Form. C.

Veterinärintyg för köttexport.

Kingdom of Sweden.

The Royal Veterinary Board of Sweden.

Foreign official meat-inspection certificate.

Place (avsändningsort) _____ Date (datum och år) _____

I hereby certify that the meat or meat food products herein described were derived from animals (cattle, sheep, swine, goats) which received ante-mortem and post-mortem veterinary inspections at the time of slaughter, and that such meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter or other substance not permitted by the regulations governing the meat inspection of the United States Departement of Agriculture, filed with me, and that said meat and meat food products have been handled only in a sanitary manner in this country.

Undertecknad intygar härmed att nedan angivna köttvaror härröra från djur (nötkreatur, får, svin, get), vilka undergått veterinärbesiktning omedelbart före och omedelbart efter slakten, att desamma äro tjänliga till människoföda, att de icke hava behandlats med eller innehålla förbjudna konserveringsmedel, färg- eller andra ämnen, som icke äro tillåtna enligt amerikanska jordbruksdepartementets bestämmelser rörande köttkontroll, samt att desamma här i landet hava behandlats på ett i sanitärt avseende tillfredsställande sätt.

Kind of product. (Varuslag)	Number of pieces or packages. (Antal kolly)	Weight. (Vikt)

Identification marks on meats and packages _____
(Å kött eller emballage anbragta veterinära kontrollmärken)

Consignor _____ Adress _____
(Avsändare)

Consignee _____ Destination _____
(Mottagare) (Adressort)

Shipping marks
(Avsändarens befraktningsmärken)

KUNGL. VETERINÄRSTYRELSEN

(Signature) _____
Veterinary inspector authorized by the Royal Veterinary Board of Sweden.
Av Veterinärstyrelsen förordnad besiktningsveterinär.

SWEDEN

Form D.

Veterinärintyg för köttexport.

KINGDOM OF SWEDEN

The Royal Veterinary Board of Sweden.

Official Meat-inspection certificate for pork and porkproducts.

(For Shipment to United States of articles of a kind prepared customarily to be eaten without cooking, which contain muscle tissue of pork).

.. .. Sweden 19

Place (avsändningsort) Country Date (datum och år)

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork which, when fresh or freshly cured in salt, were subjected to a temperature not higher than 5°F. for not less than 20 days, or otherwise treated as specified by the Chief of the Bureau of Animal Industry, and that said articles contain no muscle tissue of pork which has not been treated as herein specified.

Undertecknad intygar härmed att nedan angivna köttvaror beretts på sådant sätt att de kunna förtäras utan föregående kokning, att de innehålla kött (muskelvävnad) av svin, som i färskt eller lätt saltat skick förvarats under minst 20 dygn vid temperatur av högst 5°F. (-15°C.) eller behandlats på annat sätt i enlighet med av Bureau of Animal Industry givna föreskrifter samt att köttvarorna icke innehålla kött (muskulatur) av svin, som icke behandlats i enlighet med här angivna bestämmelser.

Kind of product. (Varuslag).	Number of pieces or packages. (Antal kolly)	Weight. (Vikt)

Identification marks on meats and packages
(Å kött eller emballage anbragta veterinära kontrollmärken)

Consignor
(Avsändare)

Adress

Consignee
(Mottagare)

Destination
(Adressort)

Shipping marks
(Avsändarens befraktningsmärken)

KUNGL. VETERINÄRSTYRELSEN

(Signature)

Veterinary inspector authorized by the Royal Veterinary Board of Sweden.
Av Veterinärstyrelsen förordnad besiktningsveterinär.

URUGUAY

Formr 104
3M. 12-53

Corresp onde a un sellado de cincuenta cts. ($ 0.50)

No.

REPUBLICA ORIENTAL DEL URUGUAY
MINISTERIO DE GANADERIA Y AGRICULTURA
DIRECCION DE GANADERIA
Sección: INDUSTRIA ANIMAL

Certificado Oficial de Inspección de Carnes
(PARA ENVIO DIRECTO A)

Montevideo, N.

Certifico que la carne y demás productos alimenticios de origen animal que se indican a continuación, provienen de vacunos, ovinos, porcinos o cabríos que recibieron inspección veterinaria ante-mortem y post-mortem al ser sacrificados, y que dicha carne y demás productos alimenticios de origen animal, son sanos, salubres y en toda forma aptos para alimentación humana, no habiendo sido tratados ni conteniendo preservativo alguno, materias colorantes u otras substancias no permitidas por las disposiciones del Departamento de Agricultura de que rigen la inspección de carnes, así como que dichas carnes y demás productos de origen animal han sido elaborados en este País en condiciones sanitarias.

CLASE DE PRODUCTO	No. DE PIEZAS	PESO

Observaciones:

Sello de identificación de las carnes y piezas:

Remitente Dirección

Consignatario Destino

Marca de Embarque Vapor

Firma: Firma:

Título Oficial: Título Oficial:

NOTA: - Este certificado deberá acompañar el cargamento de carne y demás productos alimenticios de origen animal que en el se indican, exportados a del país de donde fueron sacrificados los animales, sin descargar en ningún otro país, con excepción de la transferencia del cargamento de un conductor a otro en el transcurso del transporte, y será entregado por el consignatario o su agente al Inspector del Departamento de Agricultura en el punto de inspección de

El cargador de la consignación deberá suministrar la siguiente información:

Cargado el día en a bordo de

Y si hubiera descargado en cualquier punto con anterioridad a la llegada a

Descargado el día en por

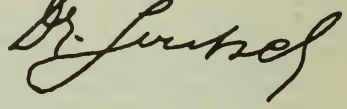
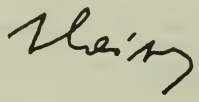
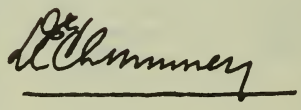
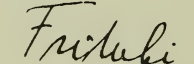
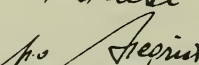
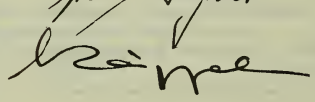
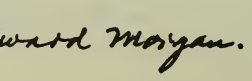
y vuelto a cargar el día a bordo de por

Firma del agente o empleado del cargador)

27.18 Certificates in the English language and exact form prescribed by section 27.6(a) of the Meat Inspection Regulations are acceptable to cover the importation of meat and meat food products from the countries listed hereafter when signed by authorized officials of the countries whose names and signatures have been approved and published:

Luxemburg
Switzerland
Venezuela

The names and facsimile signatures of such foreign officials follow:

Country and name	Signature
Luxemburg	
Edouard Loutsch	
Marcel Theisen	
Emile Schummer	
Switzerland	
E. Fritschi	
J.-J. Siegrist	
Paul Käppeli	
Venezuela	
Edward Morgan	

27.19 In some cases involving breach of custom bond for failure to comply with Meat Inspection Division requirements in the importation of foreign meat or meat food product, local collectors of customs are authorized to assess a money penalty less than the full liquidated damages after having come to an agreement with the local inspector in charge of the Meat Inspection Division. The inspector in charge should not make any recommendations on the assessment in lieu of liquidation. He should communicate with the Washington office, Meat Inspection Division, giving full particulars involving the mishandling, and he will be advised concerning the amount of money penalty or whether full liquidated damages should be recommended.

PART 28—DEFINITIONS AND STANDARDS OF IDENTITY

28.1 The following quoted memorandum clearly indicates the position of the Food and Drug Administration in regard to oleomargarine factories operating under our inspection:

"The Meat Inspection Division maintains inspection under the Meat Inspection Act in establishments manufacturing oleomargarine using animal fats in whole or in part as an ingredient of oleomargarine if interstate movement is contemplated. This inspection deals with sanitation of the factory and wholesomeness of all raw materials and accuracy of labeling. The Meat Inspection Division inspector exercises supervision over the processing, during the time that the factory is operating on animal fats and at other times so far as general sanitary conditions go. During periods when vegetable oleomargarine only is being produced there is no processing inspection in the factory by the Meat Inspection Division.

"If the oleomargarine plant while operating exclusively on vegetable product becomes a nuisance and likely to contaminate the meat packing establishment, the Meat Inspection Division takes such action as will bring about correction of the unsatisfactory condition.

"It is unnecessary for Food and Drug to make inspection of oleomargarine factories during periods of time while Meat Inspection Division inspectors are in the

plant even though both vegetable and animal oleomargarine are being produced at the same time. Inspection should be made by Food and Drug if there are extended periods of time during which the plant is operating only on vegetable oils and Meat Inspection Division inspectors are not continuously present.

"During your routine coverage of oleomargarine factories, contact the supervisor of Meat Inspection Division in each factory operating under Meat Inspection Division inspection. A mutually agreeable plan should be developed with him which will insure adequate coverage of sanitation of oleomargarine operations of the factory by Meat Inspection Division or Food and Drug Administration or both, with the former supervising the preparation of oleomargarine containing animal fat and the latter being responsible for oleomargarine composed exclusively of vegetable fats or oils."

PART 29—INSPECTION AND HANDLING OF HORSE MEAT AND PRODUCTS THEREOF

29.1 The reference to equine meat used in the Horse Meat Act has been interpreted to apply to horses and is not extended to mules, burros, and the like.

29.2 Although it is clear that horse meat may not be prepared or handled in any establishments in which cattle, sheep, swine, or goats are slaughtered or product thereof is prepared or handled, establishments operating under our horse meat inspection are permitted to receive into such establishments federally inspected meat or meat byproducts derived from cattle, sheep, swine, or goats for the purpose of using such product with horse meat or horse meat product in the preparation of pet food. However, products derived from cattle, sheep, swine, and goats if not used in the preparation of pet food may not be distributed from the horse meat establishment except in the original closed packages in which they were received. This prohibits the shipment from a horse meat establishment of unpackaged carcasses, quarters, and wholesale cuts derived from cattle, sheep, swine, and goats.

29.3 It has been found very convenient to have an elevated walkway around the horse pens so that animals can readily be observed from a dorsal aspect which easily brings

into focus two parts of the horse often affected, namely, poll and withers.

29.4 Sections 9.6 and 9.9 of the Regulations pertain to any and all animals showing symptoms of or affected with anthrax, rabies, tetanus, parturient paresis, and railroad sickness.

29.5 It is important to report the identity of animals found on ante-mortem or post-mortem examination to be affected with contagious and communicable diseases—by rapid means of communication if the circumstances warrant—or on the usual Form ADE 2–11C.

29.6 Horse livers condemned on post-mortem inspection need not be reported.

29.7 Carcasses of horses that have been subjected to hyper-immunizing procedures against such human pathogenic micro-organisms as meningococci and streptococci should not be passed for human consumption since these organisms may still be present and viable in the body for varying periods after the final injection of the cultures. Moreover, horses so treated should not be slaughtered for animal food because of the danger of contaminating humans who handle the carcasses or parts of the animals.

29.8 Horses used for the production of gas gangrene, tetanus, or diphtheria antitoxins, although not subject to inoculation with living pathogenic bacteria, are nevertheless considered unsuitable for slaughter for human food. The toxins injected into these animals are very powerful and noxious.

29.9 Various methods are employed to kill horses. Some methods result in the contamination of the head and adjacent cervical tissues. A careful inspection should be made of these parts and any contaminated portions must be disposed of according to the findings.

29.10 It is necessary to remove sufficient dorsal bones of the head (frontal, nasal) to expose for inspection the nasal septum and turbinate bones with the adjacent mucous membrane.

29.11 Deposits of melanin are often found in the axillary and medial scapular regions of white or light gray horses. Therefore, these areas in white or light gray horses must be exposed as part of the routine post-mortem inspection. When examinations disclose melanin in these parts, the inspection should extend to the ribs and costal muscles. This does not imply that other horses are not

530228 O–60—15

similarly affected because such lesions have been found in dark colored horses.

29.12 A careful examination must be made of the atlantal and supraspinous bursa and surrounding structures in all horse carcasses since these areas are common seats of infections.

29.13 The regular 2½-inch rubber brand may be used to apply the inspection legend and establishment number on the outer cloth covering of horse meat or horse meat product. However, this does not relieve the requirement that such covering bear plainly and conspicuously the inscription "horse meat" or "horse meat product," whichever is applicable. The words "horse meat" or "horse meat product" should be placed in close proximity to the imprint of the 2½-inch rubber brand wherever it appears on the covering.

29.14 A reading of the Federal Horse Meat Act indicates that it was the intention that horse meat or horse meat product be plainly and conspicuously labeled, marked, branded, or tagged "Horse Meat" or "Horse Meat Product," as the case may be, if interstate movement is involved. This means that all horse meat or horse meat product leaving an official establishment must be so identified. Likely, the intent of the law and regulations is being properly carried out at your station, but we feel that emphasizing its importance is in order. Even though horse meat in chunks or larger pieces or horse meat product is packed in properly marked barrels or other large shipping containers, such horse meat or horse meat product should bear the markings as required by the Act and Regulations, applied either by the official brand or other approved means. An exception may be made on inspected and passed horse meat which moves from one official establishment to another under seal.

29.15 A study of various methods used and investigation with a number of different formulas of green ink gave information which should be helpful in obtaining permanent legible marks of inspection on horse meat. The area where the brand is to be applied must be free of surface water. This may be accomplished by using a scraping device attached to the handle of the brand or allowing the carcass to hang for a short time before branding. Experience with hot ink brands did not indicate that this type of brand produced a more acceptable mark on the carcasses

than cold ink brands. However, on boneless horse meat, such as horse tenderloins, the hot ink brand produced a more acceptable mark. The formula for the green ink that gave the most satisfactory results follows:

	Percent
F D & C Green No. 3 (fast green FCF)	3½
Dextrose (corn sugar)	3
Water	16
Edible shellac	2
95 percent ethyl alcohol	75

29.16 In addition to the green domestic meat label for horse meat or horse meat food products, the words "Horse Meat" or "Horse Meat Product," as the case may be, should be stenciled in letters at least one inch in height on the barrels or other large shipping containers. Such markings on burlap, paper, or other similar barrel covers are not sufficient.

29.17 Facsimiles of approved foreign horse meat inspection certificates follow.

ARGENTINA

REPUBLICA ARGENTINA

MINISTERIO DE AGRICULTURA Y GANADERIA

DIRECCION GENERAL DE SANIDAD ANIMAL

EXPORTACION A LOS ESTADOS UNIDOS DE NORTE AMERICA
CERTIFICADO DE INSPECCION DE CARNE EQUINA Y DERIVADOS

LUGAR _____ FECHA _____
(Ciudad) (País)

Por la presente certifico que la carne equina y/o alimentos de carne equina descriptos en la presente fueron obtenidos de equinos que recibieron inspección veterinaria ante-mortem y post-mortem en el momento de su sacrificio y que esta carne equina y/o alimentos de carne equina son sanos, saludables y en cualquier forma aptos para consumo humano y que no han sido tratados y no contienen ningún preservativo, materia colorante u otra substancia no permitida por las reglamentaciones que gobiernan la inspección de carne equina del Departamento de Agricultura de los Estados Unidos, que tengo a mi disposición, y que esta carne equina y/o alimentos de carne equina han sido tratados únicamente de un modo sanitario en este país.

Clase de Producto	Número de Piezas o Bultos	Peso
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Marcas de identificación en la carne equina y bultos:

Exportador _____

Dirección _____

Consignatario _____

Destino _____

Marcas de embarque _____

(Firma) _____

(Nombre del oficial del gobierno extranjero autorizado para emitir el certificado de inspección para carne equina y/o productos alimenticios de carne equina exportados a los Estados Unidos de Norte América).

(Título oficial) _____

CANADA

ORIGINAL to be attached to Export Entry Form B.13 and accompany the shipment to the port of export from Canada where the agent of the transportation company shall hand same to the proper official of the Customs at the port of exit from Canada.

Form P H A 86
8717-1CX-10-45

DOMINION OF CANADA

Nº 2669 H.M.

DEPARTMENT OF AGRICULTURE

HEALTH OF ANIMALS DIVISION

MEAT AND CANNED FOODS

HORSE MEAT

Place_____ Date_____

This is to certify that the meat or meat food products herein described were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter, and that said meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with and do not contain any preservative, colouring matter, or other substance not permitted by the Meat and Canned Foods Act and Regulations, and have been handled only in a sanitary manner in this Country.

HORSE MEAT	Number of Pieces or Packages	WEIGHT

Identification marks on meats and packages _____

Consignor_____ Address_____

Consignee_____ Destination _____

Shipping marks_____

(Name of Vessel or Car No. and Initials)

Inspector under Meat and Canned Foods Act.

MEXICO
(Horse Meat)

FORMA NUM 19-A

Certificado No._____

REPUBLICA MEXICANA

SECRETARIA DE AGRICULTURA Y GANADERIA

DIRECCION GENERAL DE GANADERIA

EXPORTACION A:_____

CERTIFICADO
DE INSPECCION DE CARNE DE CABALLO

_____ _____
(Lugar) (Fecha)

Por el presente se certifica que la Carne de Caballo y los Productos de Carne de Caballo que aquí se detallan, proceden de Caballos que fueron sometidos a Inspección Sanitaria Veterinaria Federal, antes, durante y después de ser sacrificados en los términos de la Ley del 31 de diciembre de 1949, y que dicha Carne de Caballo y Productos alimenticios de Carne de Caballo se encuentran en perfectas condiciones sanitarias, siendo por tanto adecuados para la alimentación humana y que no contienen ni han sido tratados con ningún preservativo, materia colorante u otras substancias prohibidas por la Ley antes citada y que tal Carne de Caballo y Productos alimenticios de Carne de Caballo, han sido manejados en forma completamente higiénica.

MARCAS DE IDENTIFICACION EN LA CARNE DE CABALLO	
Nombre del Establecimiento T.I.F. Productor:	Vía:
Número de Registro:	Destino:
Remitente:	Consignatario:
Procedencia:	Marcas de Embarque:
Detalle del Cargamento:	

_____
(Firma del Funcionario Federal autorizado)

(Sello de la Direc. Gral. de Ganadería)

29.18 The import mark of inspection on horse meat and horse meat products should be applied with green ink by means of a hexagonal import brand when applied directly to the horse meat or horse meat product.

When applied to the container, the regular 2½-inch import brand should be used with the word "Horse Meat" in letters not less than one-half inch in height appearing adjacent to the brand. The markings on containers may be applied by means of regular marking ink.

PART 40—THE IDENTIFICATION AND CERTIFICATION SERVICES

40.1 *The Identification Service* provides for maintaining the identity of U.S. inspected and passed product (including imported product) as such when it is divided into smaller units at a location other than an official establishment under the supervision of an inspector of this Division. It can be used to apply the marks of inspection to parts removed from a federally inspected carcass, such as beef tenderloins; to parts of a pork loin, a full beef loin, or short loin when divided into two or three parts, etc. It can also be used for the identification of steaks, chops, roasts, and similar size meat cuts taken from fresh carcasses or parts thereof that are identifiable as being federally inspected and passed and so marked and are sound, wholesome, and fit for human food. Sufficient supervision is necessary to carry over to the end product its identification as being U.S. inspected and passed and so marked and properly labeled. Also, adequate attention will be paid to the sanitation, equipment, personnel, etc., in the area used for preparing such cuts. The mark of inspection is to be applied to the meat or to the container by means of a special MID brand furnished from the Washington office, and in no case to be applied by any other means. The mark of inspection features an abbreviation of the station location with the letter "D" indicating it is a domestic and not an import inspection.

The identification service cannot be used for supervising any processing operations, meat chopping operations, or usual boning operations, or to identify the meat trimmings or pieces of fat produced by boning or trimming operations, or to meat cut into pieces and ordinarily referred to as meat for stewing. The identification service is not to be furnished to identify consumer-size packages (small pack-

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